



NO PROOF LEBANESE SPINACH TRIANGLE PIE

These savory Lebanese spinach pies are a game-changer! Flaky, golden-baked dough wraps around a vibrant spinach filling, infused with warm spices, zesty lemon, and caramelized onions for a burst of flavor in every bite.

Yield: 12 Pieces



INGREDIENTS

12 Each **RICH'S** NO PROOF WHITE DINNER ROLL DOUGH (#21994)

22.5 C Baby spinach, chopped

1 C White onion, 1/4 in diced

1/2 C Olive oil

3 tbsp. Lemon juice

2 tsp. Kosher Salt

1 tsp. Black Pepper

1/2 tsp. Allspice

1/8 tsp. Cinnamon

Egg wash as needed, optional

Sesame seeds

DIRECTIONS

- 1 Place the frozen dough on a parchment-lined sheet pan and spray with vegetable oil. Top sprayed dough with a second dough.
- 2 Cover with plastic wrap and place in the refrigerator to thaw overnight.
- 3 The next day, allow the dough to double in size, keeping it covered.

- 4 In a large sauté pan, heat the oil, add the onions and cook over medium heat for 3 to 5 minutes. Add the spinach and cook until wilted.
- 5 Add the lemon juice, salt, pepper, allspice and cinnamon, cook for another 2 to 3 minutes. Remove from heat and allow to cool.
- 6 On a floured surface, roll the dough into 3½" to 4" circle. Add 2T of the cooked spinach mixture to the center of the dough.
- 7 Pinch the bottom portion of the dough together to create a cone shape.
- 8 Then pinch the left top corner of the dough together and then do the same for right corner to create a triangle shape.
- 9 Place on an oiled-sprayed parchment-lined pan, egg wash, top with sesame seeds and bake in a preheated convection oven at 350 to 375 degrees, or at 400 degrees in conventional oven for 8 to 12 minutes or until golden brown.