



pesto cheese mini spring rolls



Ingredients

- 4 slices filo pastry
- 2 tablespoons olive oil
- 16 strips green pestocheese

Bereidingswijze

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Preparation:

- Preheat the oven to 200 degrees and let the filo pastry thaw.
- Then cut the filo pastry slices into 4 equal pieces and spread them with olive oil.
- Put a strip of cheese at the end of each slice and roll up like an egg roll (fold the end inwards and roll up tightly).
- Place the cheese sticks on a grid lined with baking paper and bake the sticks for 10 minutes until golden brown and crispy.
- Serve with, for example, sweet chili mayonnaise.

Voilà, a delicious snack! Thanks @thamargoesbananas for this easy recipe