Spinach and Cheese Scrolls



- 1. First you pick the spinach from the garden. And you need to wash it because there might be slugs living on the leaves!
- 2. Then you spread the pizza sauce on the pastry
- 3. And cut up the spinach and put it on top
- 4. Then you put the salt and pepper and shake the herbs on
- 5. Then very last is the cheese and you just sprinkle it on
- 6. It's the tricky part! Then you need to roll them up and make sure it's really tight
- 7. And cut the big rolls into little scrolls and cook them in the oven

