Spinach and Egg Puff Pastry Rolls

1 sheet frozen puff pastry

4 cups fresh spinach

6 eggs

2 teaspoons oil

salt and pepper

Heat oil in skillet.  Add spinach and cook until wilted.

Transfer spinach to a bowl.

Whisk eggs in bowl.  Season with salt and pepper.

Add to empty spinach pan and cook until set.

Unfold pastry sheet and flatten slightly with rolling pin.

Sprinkle spinach over pastry.

Spoon egg evenly over spinach layer.

Roll up starting with a short side.

Slice into 8 equal pieces.

Arrange spirals on a silpat lined baking sheet.

Bake 14-16 minutes at 400.