

Recipe:

HAM & CHEESE-STUFFED PASTRY

Date: _____

Total Yield	Diet Type
4 Large Servings	<input checked="" type="checkbox"/> GENERAL <input type="checkbox"/> GLUTEN-FREE <input type="checkbox"/> VEGAN <input type="checkbox"/> KETO <input type="checkbox"/> OTHER -

Ingredients

Deli Ham - 12 slices

Any Sliced Cheese - 8 slices

Puff Pastry Dough Sheet - 1 sheet, thawed

Eggwash - 1 egg beaten with 2 tbsp water

Butter - 1 stick (½ cup), melted

Parsley (Dried - 1 tsp)
(Fresh - 1 tbsp chopped)

Garlic (Powder - ½ tsp)
(Fresh - 1 clove chopped)

Preparations & Cooking

1. Unfold the pastry sheet and roll it out on a flat surface. Save the other sheet for the ham and cheese stuffed pastry.

2. Divide and cut the sheet into 4 equal squares.

3. Layer 3 slices of ham and 2 slices of cheese on each of the squares.

4. Brush eggwash around the squares. Fold the empty side of the square over the side of the filling.

5. Using a fork, press the edges to seal the pastry. Do the same for the rest of the squares.

6. Transfer all the stuffed pastry squares to a paper-lined baking sheet.

7. Add the parsley and garlic to the melted butter. Brush the butter mixture over the pastry.

8. Bake at 350 F for 15-20 minutes.

Total Cost:

Prep Time:

Cook Time:

10 minutes

20 minutes

