



Ham and Cheese Puff Pastry

Recipe By ONESHIA EDEN

SERVES: 6-8

INGREDIENTS:

- ☐ 2 sheets frozen puff pastry (from a 17.3 oz package), thawed
- ☐ 1/4 cup dijon mustard
- ☐ 1 large egg
- ☐ 1/2 lb shaved black forest ham or pit ham
- ☐ 8 slices white American cheese
- ☐ 2 tbsp tuxedo sesame seeds

DIRECTIONS:

- ☐ 1. Preheat the oven to 400°F.
- ☐ 2. Line a sheet pan with parchment paper. Lay out one sheet of puff pastry, about 10x10 inches, and cut into 4 long strips (each about 2½ inches wide and 10 inches long). Repeat with the second sheet. Brush each strip with dijon mustard, leaving a 1-inch border along one short edge.
- ☐ 3. In a small bowl, make an egg wash by whisking the egg with a splash of water until well blended.
- ☐ 4. Divide the ham and cheese among the pastry strips, layering them along the length of each strip but stopping at the mustard-free border. Fold the slices as needed to fit. Starting at the bottom of each strip, fold up about 3 inches. Brush the exposed top edge with egg wash, then fold again and press gently to seal. Transfer to the prepared baking sheet.
- ☐ 5. Brush the pastries all over with egg wash and sprinkle the tops with sesame seeds.
- ☐ 6. Bake for 20–25 minutes, until puffed, crisp, and deep golden brown.

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