



Pesto-Cheese Pastries

Ingredients:

- 2 oz (60g) cream cheese, softened
- 1 oz (30g) Parmesan cheese
- 2 tbsp (30mL) prepared pesto basil
- ½ pkg (17.3oz/450g) frozen puff pastry sheets (1 sheet), thawed
- 2 oz (60g) thinly sliced deli ham (about 6 slices)

Prep Time: 20 minutes

Total Time: 45 minutes

Directions:

1. **Prepare filling.**
Preheat oven to 400° F (200° C). Line **Large Sheet Pan** with **Parchment Paper**; set aside.
In **Small Batter Bowl**, whisk cream cheese until smooth using **Stainless Whisk**. Grate Parmesan cheese into batter bowl using **Rotary Grater**; add pesto and mix well.
2. **Assemble pastries.**
Unfold pastry dough onto flat side of **Large Grooved Cutting Board**; lightly roll seams using **Baker's Roller**[®]. Arrange ham over dough, overlapping if necessary. Spread cream cheese mixture over ham using **Small Spreader**. Bring bottom edge of dough up to create 1 ½-in. (4-cm) fold; bring edge up again to make another 1 ½-in. (4-cm) fold. Repeat on opposite side. Fold dough in half, bringing folded edges together. Press dough lightly to seal.
3. **Slice and bake.**
Cut dough crosswise into sixteen ¼-inch-thick (6-mm) slices using **Bread Knife**. Place slices cut-side up onto sheet pan. Bake 22-25 minutes or until golden brown. Serve warm.

Yield: 16 Servings

U.S. Nutrients per serving (1 appetizer): Calories 35, Total Fat 2.5 g, Saturated Fat 1.5 g, Cholesterol 5 mg, Carbohydrate 1 g, Protein 2 g, Sodium 105 mg, Fiber 0 g

U.S. Diabetic exchanges per serving (1 appetizer): ½ medium-fat meat (0 carb)

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