

GUASTELLO'S VILLAGE MARKET

Pulled Pork Pastry Puffs

Serves 5

Ingredients

1 (17.3-oz) package puff pastry, defrosted
¾ pound pulled pork
¾ cup BBQ sauce
1¼ cups shredded cheddar cheese
1 egg, beaten
1 Tbsp water

Instructions:

Preheat oven to 400°F. Line baking sheets with parchment paper. Set aside.

Unfold pastry sheets. Cut each sheet into 9 squares.

Toss pulled pork with BBQ sauce. Arrange pulled pork and cheese down center of the pastry squares.

Fold two opposite corners of each square over the filling and press edges to seal. Place on prepared baking sheet.

Combine egg and water. Brush each pastry with egg wash.

Bake 15-18 minutes, until golden brown. Serve warm or at room temperature.

Cook's Note:

Can assemble pastry puffs through Step 4 and freeze unbaked for later.

Credit: plainchicken.com