



Sundried Tomato Palmiers

Makes 12 Servings

INGREDIENTS

1/2 pk Puff Pastry, Thawed And Rolled Out To A Rectangle

1/4 cup Parmesan, Freshly Grated

2 tbsp Sun-Dried Tomatoes In Oil Drained And Finely Chopped

DIRECTIONS

[Note: To make the pastry easier to prepare, roll it out onto parchment paper and then use the paper to help you roll up the log and wrap it for the freezer...OR try the Presidents Choice brand of puff pastry that is already rolled into a perfect rectangle!]

Sprinkle the parmesan cheese evenly over the surface of the puff pastry.

Sprinkle with tomato pieces over the parmesan and then roll up the puff pastry into a log, wrap with parchment paper and place in the freezer for 15-20 minutes until slightly frozen.

If freezing for later use, store the roll inside of a labelled freezer bag. Defrost partially and preheat the oven to 400F.

Unwrap the log, slice into 1/4" slices and place the pinwheels flat onto a lightly greased baking sheet (or line the sheet with parchment paper).

Bake for 12-15 minutes until just starting to brown. Serve slightly warm or at room temperature.