



Asparagus and Prosciutto Puff Pastry Christmas Wreath (12-24 servings)

- 1 box of puff pastry dough, thawed
- 12 medium thick stalks of asparagus, woody part of the stems removed
- 12 thin slices prosciutto
- 1 egg mixed with 1 tablespoon of water to make an egg wash
- Red bell pepper for garnish

1. Preheat oven to 400 F. Line two baking sheets with parchment paper and set aside.
2. Unfold the puff pastry sheets and cut each one into 12 squares.
3. Wrap each asparagus stalk with a slice of prosciutto and cut in half crosswise.
4. Place each prosciutto wrapped asparagus piece on top of a puff pastry square, diagonally, and roll up.
5. Place 12 on each baking sheet and brush with egg wash.
6. Bake for 15 minutes or until the pastry is puffed and golden.
7. On a round serving platter, place the puffs in a wreath shape and serve while warm. Cut red bell pepper into pieces to make a bow and use as garnish if desired.

Nutrition Information

Pastry Christmas Wreath

Serving Size: 1/12 wreath
Servings per recipe: 12-24

Calories per serving 207

Total Fat 14g
Saturated Fat 4g

Cholesterol 23mg
Sodium 451mg
Total Carbohydrate 14g
Dietary Fiber 1g
Sugar 0g

Protein 7g