Pesto Straws

Description

You can't beat something that can go from ingredients to finished product in under thirty minutes. These pesto straws are light and crisp, and would be a great accompaniment to a salad or bowl of spaghetti. Or dip them in a little olive oil and balsamic vinegar with cracked black pepper for a tasty appetizer.



Ingredients

- 1 pack frozen puff pastry sheets thawed
- 1 cup pesto
- 1 egg
- 1/4 cup parmesan cheese

Instructions

Preheat oven to 400 degrees.

Line a sheet pan with parchment paper.

On a floured surface, roll out one sheet of the puff pastry to about 2 inches larger on each side.

Cut lengthwise into two rectangles.

Spread about 1/3 to 1/2 cup of the pesto onto one half of the puff pastry.

You want it to be covered, but don't use to much or the straws won't stay together.

Put the other half of the puff pastry on top and pat firmly with your hand to make sure they stick together.

Cut into 3/4 inch long strips.

Pinch the edges of each strip together.

Summary

Yield: 4
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American

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Pick up each strip and twist it a few times, then place it on the prepared sheet pan.

Very lightly brush each twist with the whisked egg and sprinkle with some parmesan cheese.

Bake for about 15 minutes or until golden brown.

Cool on wire rack and serve immediately.