



Pulled Pork Pastry Puffs

Sandwich

Pulled Pork Pastry Puffs - only 4 ingredients! Great recipe for a quick lunch, dinner or party. Smoky pulled pork tossed with BBQ sauce and cheese then baked in puff pastry. SO good! Can make ahead and freeze for later. We love to serve these with some coleslaw and extra BBQ sauce or Ranch for dipping. YUM!

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Yield: 18 Puffs

Ingredients:

1 (17.3-oz) package puff pastry, defrosted

$\frac{3}{4}$ pound pulled pork

$\frac{3}{4}$ cup BBQ sauce

$1\frac{1}{4}$ cups shredded cheddar cheese

1 egg, beaten

1 Tbsp water



Procedure:

1. Preheat oven to 400°F. Line baking sheets with parchment paper. Set aside.
2. Unfold pastry sheets. Cut each sheet into 9 squares.
3. Toss pulled pork with BBQ sauce. Arrange pulled pork and cheese down center of the pastry squares.
4. Fold two opposite corners of each square over the filling and press edges to seal. Place on prepared baking sheet.
5. Combine egg and water. Brush each pastry with egg wash.
6. Bake 15-18 minutes, until golden brown. Serve warm or at room temperature.

Notes

Can assemble pastry puffs through Step 4 and freeze unbaked for later. To bake after freezing, thaw slightly, brush with egg wash and bake as directed above. If having trouble keeping the ends together - you can use a toothpick to keep them together when baking. Can use pulled pork with sauce and omit the BBQ sauce in the recipe.

