

PARMESAN PESTO PUFFY STICKS

INGREDIENTS

1 package frozen puff pastry sheets, thawed
1 cup freshly grated Parmesan
2 tablespoons pesto (store bought, homemade... whatever you got)
1/4 teaspoon garlic powder
1/4 cup butter, melted

DIRECTIONS

Preheat oven to 400 degrees F. Prepare a cookie sheet with silpat or parchment paper.

In a small mixing bowl, combine cheese, pesto, garlic powder and melted butter.

On a lightly floured surface, unfold the first pastry sheet and roll out slightly. Cut each sheet into 12-13 strips, about 3/4 by 10-inches apiece. Brush pastry sticks with melted butter-pesto-cheese mixture, lightly coating each side. Gently twist pastry sticks, and place on a prepared baking sheet. Repeat with other sheet of puff pastry

Bake for 12 minutes. Remove to wire racks to cool.