



ASPARAGUS PUFFS

1 bunch asparagus ends trimmed,
1 tablespoon extra virgin olive oil
2 sheets frozen puff pastry, thawed
3-4 Tbsp. **Smoky Chipotle Honey Mustard**

$\frac{3}{4}$ cup Gruyere shredded
3 tsp. **The Perfect Blend Seasoning**
12 slices prosciutto
1 egg, beaten

Preheat oven to 425°F. Line a sheet pan with parchment paper. On a lightly floured surface, roll the puff pastry out to a large rectangle about double the original size. Square off edges and cut into 6 squares. Toss asparagus in olive oil and season with salt and pepper. To make the bundles, place a tsp. of mustard on top of each square and add a slice of prosciutto. Follow with 3-4 stalks of asparagus and 1-2 tablespoons of cheese. Sprinkle with seasoning. Lift two opposite corners of the puff pastry squares and wrap them around the asparagus, and press to seal. Brush puff pastry with egg wash. Bake until puff pastry is golden and puffed, about 12-15 minutes.

When using puff pastry, you don't want it to get too warm. It should be thawed from frozen, but not left out at room temperature for very long.

