

Pesto Puffs

One sheet puff pastry, thawed

1/4 cup pesto

1 tomato, sliced

Mozzarella slices cut into 1-inch squares



Preheat your oven to 400 degrees.

Unfold the puff pastry on your counter and spread the pesto on top (you may need more or less depending on your love for pesto). Cut into 3-inch squares and place 1-inch apart on a baking sheet covered with parchment paper or a silicone baking mat.

Cut the tomato slices into quarters and place a quarter on each square. Bake for 10-12 minutes or until the bottoms and edges are lightly browned. If you want warm, melty cheese, place the cheese on top of the tomatoes immediately. If you want to serve the puffs at room temperature, plate the puffs and then add the cheese after they've cooled. Refrigerate any leftovers.

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