

Abby J's Spicy Asparagus Tart



INSTRUCTIONS

- Preheat oven to 400 degrees. Line a baking sheet with parchment paper.
- Use a rolling pin to gently roll out the puff pastry and dock the pastry with a fork and score the pastry using a knife leaving a 1-inch border.
- Combine the egg and water and brush the pastry all over with the egg wash.
- Sprinkle the pepper jack cheese on the pastry.
- Arrange the asparagus to be parallel with each other.
- Add diced peppers, prosciutto, and parmesan cheese.
- Bake for 25 minutes or until the crust is golden brown.
Slice into squares to serve or you could also slice into bite-size pieces for appetizers.

SHOPPING LIST

- 1 sheet puff pastry
- 1 bunch of thin asparagus, tough ends trimmed
- 1 Tb. olive oil
- 1 egg
- 1 Tbl. water
- 8 oz. Laura Lynn pepper jack cheese grated
- 1/2 cup parmesan cheese
- 2 mini sweet peppers diced
- 1 jalapeño diced
- 3 slices of prosciutto, torn into small pieces
- 1 tsp. salt
- 1 tsp. freshly ground pepper
- Dash red pepper flakes