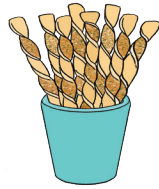


Thanksgiving Twists

Prepare twisted breadsticks sprinkled with cheese and herbs.



Yield: 20-24 twists

Ingredients



1 sheet puff pastry, defrosted



1 egg



½ cup grated Parmesan cheese



⅛ tsp garlic powder



½ tsp dried crushed rosemary



½ tsp dried thyme



½ tsp dried sage

Tools



2 baking sheets



parchment paper



small bowl



whisk



cutting board



pastry brush



dry measuring cups



measuring spoons



pizza cutter or knife

Steps

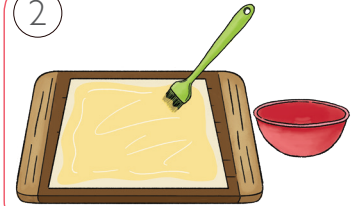
Before you begin: Preheat oven to 375°F. Line 2 baking sheets with parchment paper. Defrost puff pastry according to package directions.

1



Crack egg into small bowl. Throw away shells and wash your hands. Whisk until smooth.

2



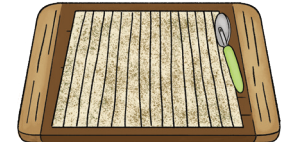
Set puff pastry on lightly floured cutting board. Use a pastry brush to lightly coat with egg.

3



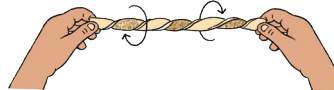
Sprinkle with Parmesan, garlic powder, rosemary, thyme, and sage. Press lightly with hands to help stick.

4



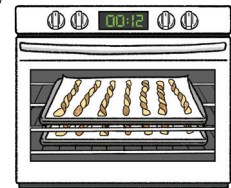
Use a pizza cutter or knife to slice puff pastry into ½-inch wide strips.

5



Twist ends of a strip in opposite directions, creating a spiral. Set on baking sheets. Repeat.

6



Bake 12-16 minutes, until puffed and golden brown. TASTE & SHARE!