



## Ham & Cheese Puffs

A fun, fancy twist on the traditional ham and cheese sandwich. Recipe adapted from I Am Baker.

### Ingredients

- 2 10 inch puff pastry sheets
- 2 Tbsp butter
- 2 Tbsp all-purpose flour
- 1 cup whole milk, room temperature
- 1/4 tsp salt
- 1/4 tsp pepper
- 2 cups Stoltzfus Meats ham, diced
- 2 cups fresh spinach
- 1 1/2 cups cheddar cheese, grated and divided
- 1 egg white, lightly beaten



### Directions

1. Preheat the oven to 400 degrees F.
2. Cut the puff pastry sheets into 5-inch squares. Set aside in the refrigerator.
3. Melt butter over medium heat in a saucepan. Add flour, salt, and pepper; cook for 1 minute, stirring frequently.
4. Pour in the warm milk in 2 batches, whisking constantly until smooth and boiling.
5. Reduce heat to low and simmer, stirring occasionally until sauce starts to thicken.
6. Add in spinach and cook for 1 minute, just until wilted.
7. Add ham and 1 cup of Swiss cheese and stir well. Set aside.
8. Arrange the puff pastry squares on a parchment-lined baking sheet.
9. Top with a heaping spoonful of ham and cheese mixture, and sprinkle with grated cheese.
10. Fold the corners onto the top, forming a smaller square.
11. Brush the pastry with the egg wash, making sure to coat all sides.
12. Bake for 20 minutes, until puffed and golden.



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