

CHEF SARA RHODES

GREEK CHICKEN BITES IN PUFF PASTRY

9 oz. chicken breast, cut into small cubes
½ cup roasted red pepper, chopped fine
Salt, pepper and Greek Seasoning
Blend to taste
1/3 cup Asiago cheese, shredded
1/3 cup feta cheese, crumbled
2 Tbsp. heavy cream
1 egg whisked with water for egg wash
shredded parmesan for topping
2 sheets puff pastry, thawed



Season the chicken with the salt, pepper and Greek seasoning. Heat a sauté pan with a small amount of olive oil. When the oil is hot, add the chicken and sauté about 4 to 5 minutes, stirring to brown all sides of chicken pieces. Add peppers and sauté another minute or so. Add the cheeses and the cream. Turn down the heat to low and stir until cheeses melt and mixture is creamy. Remove to a plate and let cool completely.

Roll out the puff pastry and cut into small squares. Each sheet of pastry will yield 16 squares. Brush the egg wash around all sides of puff pastry. Put a spoonful of the filling on the square and pull pastry over filling, forming a triangle. Press ends with a fork.

Place bites on a sheet pan lightly sprayed with cooking spray. Egg wash all sides of bites and sprinkle with parmesan cheese.

Bake at 400 degrees for about 20 minutes or until golden brown. Remove from oven and let stand 8 to 10 minutes before serving.