

Bacon Asparagus Pastry Twists

These appetizers look complicated but are really easy and quick to make.

Ingredients

1 sheet puff pastry, thawed
6-8 slices bacon
12-15 asparagus spears
1 egg, beaten
Salt
Pepper

Utensils

Knife and cutting board
Small bowl
Whisk
Basting brush
Parchment paper
Baking Sheet

Preheat oven to 400°F. Line the baking sheet with parchment paper. In a small bowl whisk the egg. Slice the puff pastry into slightly smaller than half an inch strips. Slice the bacon in half lengthwise into thin strips. Wrap a strip of bacon around an asparagus spear in a spiral. Wrap a strip of puff pastry around the asparagus, looping it between the bacon spiral. Repeat with the rest of the asparagus. Place the wrapped spears on the parchment lined baking sheet. Brush them with the whisked egg wash, then sprinkle a pinch of salt & pepper on top. Bake for 18 minutes, until the pastry is golden brown and puffed. Serve warm.