

# Ricotta Puffs



## Ingredients

- 1 package (17-1/4 ounces) frozen puff pastry, thawed
- 1/2 cup ricotta cheese
- 1/2 cup roasted sweet red peppers, drained and chopped
- 3 tablespoons grated Romano or Parmesan cheese, divided
- 1 tablespoon minced fresh parsley
- 1 teaspoon dried oregano, crushed
- 1/2 teaspoon pepper
- 1 teaspoon 2% milk

## Method

Preheat oven to 400°. On a lightly floured surface, unfold puff pastry. Cut each sheet into nine squares. Mix ricotta cheese, red peppers, 2 tablespoons Romano cheese, parsley, oregano and pepper.

Brush pastry edges with milk; place 2 rounded teaspoonfuls of cheese mixture in center of each square. Fold edges of pastry over filling, forming a rectangle; seal edges with a fork. Cut slits in pastry; brush with milk. Sprinkle with remaining Romano cheese.

Place 2 in. apart on lightly greased baking sheets. Bake until golden brown, 15-20 minutes. Remove to wire racks. Serve warm. Refrigerate leftovers.