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## Cheese, Pesto and Prosciutto Mini-Pockets

*Everyone loves a pocketful of pesto and MyThreeSons Gourmet Pimento Cheese! Be sure to keep the puff pastry sheets that you're not working with covered with a lightly damp towel to prevent them from drying out.*

**Prep time: 10 minutes**

**Cook time: 10-15 minutes**

Makes 10 pockets

1 (1-pound) package frozen puff pastry sheets, thawed according to package directions

3/4 cup prepared pesto

1 (10-ounce) container MyThreeSons Gourmet Pimento Cheese Spicy White Cheddar

1 (10-ounce) package prosciutto, chopped

1 egg, lightly beaten

Preheat the oven to 350 degrees. Spread out the thawed puff pastry on a work surface. Use a sharp knife to cut it into 10 6-inch panels. Spread 1 tablespoon of pesto and 2 tablespoons of MyThreeSons Spicy White Cheddar in the center of each square. Top with about 2 tablespoons of prosciutto.

Fold edges up around the filling and twist the top to seal each pocket. Place the pockets on a nonstick cookie sheet and brush with beaten egg. Bake for 20 to 25 minutes, until brown. Serve warm.