

# Pepperoni & Cheese Puff Pastry

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Cooking With Carolyn

## Ingredients

Yield: 8 Servings

1 – 17.3 Ounce Package (2 Sheets) Puff Pastry, defrosted according to Manufacturer's directions  
1 Cup Pasta Sauce, Your Choice  
1½ Cups Shredded Mozzarella Cheese  
2 to 3 Ounces Sliced Turkey or Regular Pepperoni, cut into strips  
¼ Cup Fresh Sliced Basil  
To Taste Dried Italian Herbs  
1 Whole Egg + 2 Tablespoons Water = Egg Wash

## Directions

Preheat oven to 400 Degrees F

Prepare all of the ingredients for the filling first. Whisk the egg wash and set aside.

Unfold the puff pastry onto a surface that has been lightly dusted with flour. Lightly roll over the seams where the sheets were folded with a rolling pin. Cut each sheet into 4 equal squares.