

Honey Ham Breakfast Strudel

Servings: 1

INGREDIENTS

- 1 oz Hilltop Hearth® Puff Pastry Dough
- 3 oz Glenview Farms® Liquid Eggs
- 2 oz Metro Deli® All Natural Applewood Smoked Honey Ham
- 1 oz Swiss cheese
- ½ oz butter

PREPARATION

Lay out the puff pastry square on cutting board. Lightly brush with egg wash. Melt butter in sauté pan. Heat ham until just browned.

Add eggs to pan and scramble. Fold in the Swiss cheese. Let mixture cool slightly. Place egg mixture onto the puff pastry. Pull the corners to the center and pinch.

Place in 350°F oven for about 15 minutes until pastry is cooked through and brown. Serve hot.

