



DIRECTIONS

1. Preheat oven at 400.
2. Line a large baking sheet with parchment paper.
3. On a clean working surface, gently unroll the two sheets of puff pastry.
4. With a rolling pin, go over the pastry dough to make it thinner and bigger.
5. Cut each sheet in four equal rectangles.
6. Place one slice of provolone in the middle of each rectangle.
7. Wrap each egg with one slice of ham and position it on top of the cheese.
8. Roll each rectangle (on its long side) to encase filling.
9. Seal seams, using a little water if needed.
10. Pinch both sides of bundles to resemble a wrapped candy.
11. Repeat with all.
12. Lightly brush with milk only the middle part of each bundle.
13. Sprinkle everything bagel seasoning over the brushed surface.
14. Bake in 400 for 15 minutes or until golden.
15. Serve warm.

Easter Egg Bundles

INGREDIENTS

- 1 package frozen puff pastry (2 sheets), semi-thawed
- 8 boiled eggs
- 8 slices of your favorite ham
- 8 slices provolone
- 2 tbsp milk (for brushing)
- Everything bagel seasoning (or any seed you prefer)