

Side Dish

Asparagus & Parmesan Cream Pastry

Taste of Home

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 40 minutes

Cook time: 20 minutes

1 package (8 oz) cream cheese, softened

1/2 cup Parmesan cheese, grated

3 tablespoons lemon juice

5 fresh basil leaves, chopped

1 sheet frozen puff pastry sheet, thawed

1 pound fresh asparagus, trimmed

2 tablespoons olive oil

2 tablespoons Parmesan cheese, shaved

Preheat oven to 400 degrees.

In a small bowl, combine the cream cheese, grated parmesan, lemon juice and basil.

Unfold puff pastry on a baking sheet coated with cooking spray. Cut into four rectangles, placing them slightly apart on the baking sheet. Spread cream cheese mixture to within 1/2-inch of edges.

Trim asparagus spears to 1 1/2-inches shorter than pastry. Press four spears onto each pastry, alternating direction. Drizzle with oil.

Bake for 18 to 22 minutes or until golden brown. Sprinkle with shaved Parmesan. Slice each pastry in half. Serve warm.

Per Serving (excluding unknown items): 346 Calories; 27g Fat (69.9% calories from fat); 8g Protein; 18g Carbohydrate; 2g Dietary Fiber; 37mg Cholesterol; 281mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 5 Fat.