



# BROCCOLI CHEESE PINWHEELS

February 13

National Cheddar Day

## INGREDIENTS

- 1 Sheet (8.65 Ounces) Frozen Puff Pastry (enriched or whole grain-rich) (thawed)
- 10 Ounces Frozen Broccoli Florets
- 3 Ounces Cream Cheese
- ½ Cup Shredded Cheese

## DIRECTIONS

1. Preheat oven to 400°F. Prepare baking sheet by lining with parchment paper. Set aside.
2. Cook broccoli in microwave according to package instructions. Measure out 1 cup of cooked broccoli and chop it into smaller pieces. Save remaining broccoli for another use.
3. Roll out puff pastry into a 10×10 inch square. Spread cream cheese all over using an offset spatula to ensure the layer is even. Sprinkle evenly with broccoli pieces and shredded cheese. Taking the edge closest to you, roll up pastry dough to create a log.
4. Cut the log into 12 even pinwheels. Place the pinwheels on a prepared baking sheet and place in the freezer for 5 minutes before baking.
5. Remove from the freezer and bake in preheated oven for 25 minutes or until the pastry turns golden brown and the centers looked cooked.
6. Remove from the oven and cool for 5 minutes before serving.

## MEAL PATTERN CONTRIBUTION

 Grain

## MEAL TYPE

 Snack

## YIELD

12 Pinwheels

## PORTION SIZES

Toddler	Preschool	School Age	Adult
1 Pinwheel	1 Pinwheel	2 Pinwheels	2 Pinwheels