

Green Chile Palmiers, easy version

8 oz. Monterey Jack cheese, Manchego and/or Parmesan, shredded (to make about 2 cups total.)
4 oz Pueblo green chiles, diced and drained
2 tsp. ground cumin
1 tsp. dried oregano
1/2 tsp. salt
2 sheets of puff pastry, thawed according to package directions

Combine the cheese, chiles, cumin, oregano, and salt in a medium bowl and toss to combine well.

Flour a large piece of parchment paper and lay a puff pastry sheet on it. Roll it out to a 9 x 10.5 inch rectangle.

Spread half the cheese and green chile mixture evenly over the puff pastry leaving a border of about ¼ inch on all sides.

Starting with one long side, roll the pastry over the filling into a tight roll, stopping when you reach the mid-point of the pastry. Roll the other side of pastry over the filling until it meets the first roll.

Using wet fingertips or a wet pastry brush, brush the pastry where the two rolls meet lightly with water and press them lightly together to seal.

Repeat with the second pastry sheet.

Transfer the rolled pastries to a cookie sheet and freeze for at least 30 minutes until firm and easy to slice.

You can prepare the recipe through this step 24 hours in advance or freeze the rolled and filled puff pastry wrapped tightly in a double-layer of plastic wrap up to 2-3 months. When you're ready to slice and bake the Palmiers, set the frozen pastry on the counter for about 15-30 minutes and then proceed with the rest of the recipe.

Preheat the oven to 350 degrees.

Cut the rolled pastry into ¼ inch slices and place an inch apart on a baking sheet lightly coated with cooking spray. Gently shape each slice to make any square corners rounder.

Transfer to the hot oven and bake for 13-15 minutes until the pastry is puffed and golden and the cheese melted.

Remove from oven, transfer to a serving platter, and serve warm or at room temperature.