



# Ham, Cheese, and Potato Pasties from Leftovers

Yield: Makes 6

## Ingredients:

Leftover Scalloped/Au Gratin Potatoes (apx 3 Cups)  
1 lb Cooked Ham - diced  
1 lb Frozen Puff Pastry - thawed to 'fridge cold'  
1 Cup Cheddar Cheese (mild, sharp, or extra sharp) - grated  
1 Egg - beaten  
Kosher Salt to taste  
Fresh Ground Black Pepper to taste  
Flour for dusting

### -OPTIONAL-

2 Tbs Dijon Mustard  
2 Green Onions - sliced thin

## Preparation:

- 1) Preheat oven to 400°F
- 2) Cut the pastry dough into 6 equal portions
- 3) Dust a clean surface lightly with flour and roll out each portion of the pastry into a 7 inch 'squares'
- 4) **IF USING:** place  $\frac{1}{4}$  -  $\frac{1}{2}$  tsp of the Dijon mustard in the center of each pastry 'square' and spread it out leaving about a 2 inch border around the outside
- 5) Place one sixth of the diced ham in the center of the 'square'
- 6) **IF USING:** sprinkle a bit of the sliced green onion over the ham
- 7) Place a heaping  $\frac{1}{4}$  Cup of the leftover scalloped potatoes on top of the ham and sprinkle with 2 Tbs or so of the grated cheese
- 8) Brush the edges of the pastry with a little egg and gradually bring all of the edges up to the center pleating the pastry over the filling to completely enclose - Pinch together the edges in the center and trim off any excess - Place on a parchment lined or lightly greased baking sheet and repeat until all of the pasties are done (make sure to leave at least an inch and a half between each 'parcel')
- 9) Brush the outside of your 'parcels' with the remaining beaten egg - Season with salt and pepper to taste
- 10) Bake in the top third of your oven until golden brown and pastry is cooked through (apx 30-35 minutes)
- 11) Serve warm with eggs cooked to liking for breakfast, as part of a brunch buffet, or paired with a green salad for a light lunch or dinner -OR- allow to cool to room temperature and serve as a quick between meal snack or even pack in your lunch box or picnic hamper