

# Sausage Palmier

## Ingredients:

- 1 sweet onion, diced
- 2 TBS olive oil
- 8 ounces breakfast sausage
- 2 cloves minced garlic
- 1 sheet frozen puff pastry, thawed
- 1/2 cup finely grated parmesan cheese
- 1 TBS dried basil
- 1 TBS dried oregano
- 1 tsp dried thyme
- 1 egg
- Honey

## Directions

1. Heat olive oil in medium skillet. Add onions and saute over medium low heat for 25-30 minutes (If you don't have this much time, increase heat to medium-high and saute for 15 minutes). Add the sausage and garlic to the same skillet and crumble; cook until done, 5 to 8 minutes. Season with basil, oregano and thyme.
2. Roll the pastry out to 10 by 12 inches. Sprinkle the cheese over the pastry, then the sausage and onion mixture. Roll both sides toward the center of the rectangle until they touch. Chill in the freezer for 10 minutes.
3. Preheat the oven to 400 degrees F. Line 2 baking sheets with parchment.
4. Slice the pastry into 1/3-inch slices and transfer them to the prepared baking sheets. Mix together the egg and 1 tablespoon water in a small bowl and brush the mixture over the top of the slices. Bake until golden brown, about 20 minutes.
5. Remove from oven, drizzle with honey, and enjoy!

MADE WITH LOVE

by Teresa Forchard