

Pimento Cheese, Bacon & Chive Puff Pastry Twists

INGREDIENTS

- 1 sheet puff pastry, thawed
- ¾ cup pimento cheese
- ¼ cup sharp cheddar cheese, freshly shredded
- ¼ cup white cheddar cheese, freshly shredded
- 4-6 slices bacon, cooked and finely crumbled
- 2-3 tbsp fresh chives, finely chopped (plus more for garnish)
- 2-3 tbsp diced pimentos (optional, for color)
- 1 tsp Dijon mustard (optional)
- 1 egg, beaten

For finishing:

- 2 tbsp butter, melted
- 1-2 tsp hot honey
- Grated parmesan
- Pinch of paprika
- Flaky salt

DIRECTIONS

1. Preheat oven to 400°F. Lightly flour your surface and gently roll out the puff pastry slightly, especially if using a thicker sheet.
2. Spread pimento cheese evenly over half of the pastry. Sprinkle sharp cheddar and white cheddar over the top. Add finely crumbled bacon. Sprinkle with chopped chives and diced pimentos for color. Optional: lightly spread Dijon for a subtle tang and depth.
3. Fold the pastry over like a book and gently press to seal. Transfer to the fridge for 10-15 minutes to help create clean cuts and prettier twists.
4. Remove from the fridge and cut into ½-¾ inch strips. Twist each strip and place on a parchment-lined baking sheet.
5. Brush with egg wash. Sprinkle lightly with parmesan and a pinch of paprika.
6. Bake for 15-18 minutes, until golden, puffed, and crisp.
7. Stir together melted butter and hot honey. Lightly brush over the warm twists. Finish with flaky salt and extra fresh chives.