

## ASPARAGUS AND CRACKED PEPPER TURKEY TART

### Ingredients

1/2 (17.3-ounce) package frozen puff  
pastry (1 sheet), thawed  
2 cups finely shredded Swiss cheese  
1 pound fresh asparagus, trimmed

4 ounces JENNIE-O Cracked Pepper Turkey,  
thinly sliced and julienned  
2 tablespoons olive oil

### Directions

- Heat oven to 375F
- Line baking sheet with parchment paper
- On clean, lightly floured surface, unfold puff pastry
- Gently roll pastry into 16x10-inch rectangle
- Transfer pastry to baking sheet
- With paring knife, cut 1/2-inch border around outside edge of pastry sheet
- Top pastry with cheese, asparagus and turkey
- Lightly drizzle olive oil over toppings
- Bake 25 to 30 minutes or until puff pastry is golden brown and asparagus is tender when pierced with tip of knife
- Cool slightly. Cut into small squares to serve

Source: [diabeticgourmet.com](http://diabeticgourmet.com)

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