

Foodnity Recipes

Crispy Turkey & Cheese Puff Pastry Stacks

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 sheet frozen puff pastry, thawed
- [ ] 1 cup cooked turkey breast, diced
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 2 tbsp fresh parsley, finely chopped
- [ ] 1 tsp fresh thyme leaves
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp olive oil for brushing

Instructions

1. Preheat the oven to 400°F (200°C). Place a parchment-lined baking sheet on the counter.
2. Roll out the puff pastry gently; cut into 3-inch squares. Lay a square on a spoon-flat surface.
3. Mix turkey, cheese, parsley, thyme, and lemon zest in a bowl. Spoon a generous amount onto the center of each pastry square.
4. Fold the corners over the filling, pinching to seal and create a small stack. Brush each stack with olive oil.
5. Bake for 12-15 minutes, until the pastry is golden and the cheese is bubbling. Oops, keep an eye on them so they don’t over-brown.
6. Remove from oven, let cool briefly, then sprinkle with extra parsley. Serve warm.

Nutrition per serving

280 kcal	14 g	22 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crunch, sprinkle a pinch of sea salt on top before baking.
- If you like a touch of heat, add a dash of smoked paprika to the filling.
- These stacks can be frozen after assembling; bake from frozen, adding a few extra minutes.