

Appetizers

Squash Puffs

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Preparation Time: 30 minutes

Start to Finish Time: 50 minutes

1 tablespoon extra-virgin olive oil (plus more for the pan)

1/2 teaspoon sugar

1 sheet frozen puff pastry (half of 17-ounce package), thawed

24 1- to 1-1/2-inch chunks peeled butternut squash

1/4 teaspoon dried rosemary

Kosher salt

freshly ground black pepper

1/4 cup soft garlic-herb cheese (such as Boursin)

Preheat the oven to 425 degrees.

Brush a 24-cup mini-muffin pan (preferably nonstick) with olive oil. Evenly sprinkle the sugar on the bottom of each cup.

Unfold the puff pastry on a work surface. Cut into 24 equal squares with a sharp knife.

In a bowl, toss the squash with the olive oil, rosemary, 1/4 teaspoon of salt and a few grinds of pepper. Place one squash piece in each muffin cup (it's okay if some of the squash pieces extend above the top of the cups). Press about 1/2 teaspoon of cheese on top of each squash cube. Cover each with a piece of puff pastry, tucking the edges into the muffin cups.

Bake until the pastry is golden and puffed, about 15 to 20 minutes. Let cool for 5 minutes. Remove from the pan.

Serve squash side up.

Yield: 24 puffs

Per Serving (excluding unknown items): 9 Calories; trace Fat (4.0% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 0 Other Carbohydrates.