

Brussels Sprouts in a Blanket

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Servings: 7

*32 small Brussels sprouts
(or 16 large, halved), ends
trimmed
2 tablespoons olive oil
Kosher salt
freshly ground black pepper
1/2 cup grated Parmesan
cheese
1 sheet frozen puff pastry
sheet, thawed
4 tablespoons (1/2 stick)
unsalted butter, room
temperature
4 ounces thinly sliced
prosciutto*

Preheat the oven to 420 degrees.

Spread the Brussels sprouts out on a rimmed baking sheet. Drizzle with oil. Sprinkle generously with salt and pepper.

Bake, stirring the sprouts once halfway through cooking, until golden brown and tender, 18 to 20 minutes. Transfer the baking sheet to a rack. Let cool completely. Leave the oven on.

Sprinkle the Parmesan evenly on a work surface and lay the pastry sheet over it. Roll the dough into a twelve-inch square, sweeping up any loose cheese onto the dough and pressing it in place. Use an offset spatula or table knife to spread the butter over the pastry so it covers it from edge to edge in a thin, even coating. Lay the prosciutto over the butter so it covers the pastry completely.

Cut the pastry square in half to make two 12x6-inch rectangles. Cut each rectangle crosswise into eight 1-1/2-inch wide six-inch long strips. Then cut each strip diagonally lengthwise so you have thirty-two long, narrow triangles. Place a Brussels sprout at the wide end of each triangle, then roll it up in each strip toward the tip (it will look like a crescent roll with the Brussels sprout peeking out on each end).

Transfer each bundle to a parchment-lined baking sheet and space one inch apart. Rake up all of the excess Parmesan on the work surface and sprinkle it on top of the rolls.

Bake until the pastry is golden brown and the Brussels sprouts are warmed through, 16 to 18 minutes.

Transfer to a serving dish.

Per Serving (excluding unknown items): 721 Calories; 72g Fat (88.1% calories from fat); 6g Protein; 16g Carbohydrate; 1g Dietary Fiber; 146mg Cholesterol; 202mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 14 Fat.