



Pesto Chicken Pockets

Serves 4

Ingredients:

- All-purpose flour (for work surface)
- 1 package frozen puff pastry sheets (about 17 oz)
- 2 ½ cups rotisserie chicken, shredded
- 1 cup pesto sauce
- 1 cup frozen broccoli, thawed and chopped
- ¼ cup Parmesan cheese

Directions:

1. Preheat the oven to 400° F. Prepare sheet pan with parchment paper.
2. On a floured surface, carefully unfold the puff pastry, roll each piece to 7 x 9-inch rectangle.
3. Set the dough on the prepared pans.
4. In a mixing bowl combine the chicken, pesto, and broccoli together.
5. Place ½ cup of the filling onto the bottom half of each pastry rectangle. Carefully fold down the top half and press the edges with a fork to seal.
6. Arrange the pockets on the pan and brush each with beaten egg, sprinkle of Parmesan cheese, and black pepper.
7. Bake for 25-30 minutes until the dough is cooked through and the filling is warmed.