

Cookery Club  
Cheese, Tomato and Chicken Wrap

Ingredients:

- ❖ 1/6 of a Puff Pastry Ready Rolled sheet (cut into a square)
- ❖ Beaten egg to glaze
- ❖ 3-4 slices of tomato
- ❖ 2-3 pieces of cooked chicken
- ❖ 15g Cheddar cheese

Method:

- ❖ Preheat oven to 200-220°C.
- ❖ Place the chicken in the centre of the puff pastry square and then add the Cheddar cheese and tomato slices on top.
- ❖ Brush outside corners with egg wash, fold over the filling to form a wrap and then brush the whole top with egg wash.
- ❖ Bake for approx. 12-15 minutes until puff pastry is risen and golden brown.
- ❖ Eat hot or cold and enjoy!

\*For a variation you can replace the chicken with a slice of cooked bacon.

