

Meat & Sweet **POTATO PIE**



Ingredients:

- 2 sheets puff pastry
- 1 lb Old Wisconsin Summer Sausage - ¼" dice
- 8 oz smoked mozzarella cheese - shredded
- 1 sweet potato
- 2 tsp cinnamon
- 2 tsp brown sugar
- 1 tsp salt
- 1 tbsp olive oil
- 1 egg
- 1 tbsp water

Directions:

- Preheat oven to 400 deg F
- Peel sweet potato and cut into ¼" dice
- Mix sweet potato and olive oil in bowl, season to taste with cinnamon, brown sugar and salt
- Place seasoned sweet potato on greased cookie sheet and roast for 15 – 20 minutes or until fork tender.

For The Puff Pastry:

- Thaw puff pastry according to directions on box.
- Using sharp knife or pizza cutter cut each puff pastry sheet into 4 equal squares.
- Lay out one puff pastry sheet with a corner pointed toward you. Brush a little water around the edges of the sheet.
- Add 2 oz Old Wisconsin Summer Sausage to puff pastry.
- Add 1 oz of sweet potato to puff pastry.
- Place 1 oz cheese in center of puff pastry (do not overfill).
- Bring top corner of puff pastry over mixture and seal edges together using the tines of a fork. Pastry should resemble a triangle. Trim any excess puff pastry as needed.
- Repeat with remaining ingredients.
- Place puff pastry on a sheet pan lined with parchment paper.
- Beat egg and water into an egg wash. Brush on puff pastry.
- With a sharp knife, cut a vent into top of puff pastry to allow steam to escape.
- Sprinkle with seasoning mixture if desired.
- Bake in oven until golden brown (roughly 12 minutes).
- Remove to platter and let rest for 5 minutes
- Serve!

Nutritional Facts

per serving (daily value): Calories 528.229kcal; Protein 18.336g (37%); Total Fat 35.731g (55%)(Sat. 9.852g (49%)); Chol. 48.558mg (16%); Carb. 32.347g (11%); Fiber 1.681g (7%); Sugars 2.58g; Calcium 162.421mg (16%); Iron 1.927mg (11%); Sodium 1073.392mg (45%); Vit. C 0.412mg (1%); Vit. A 2527.372IU (51%); Trans fat 0g

Prep Time: 45 minutes
Total Time: 60 minutes
Makes: 8 servings
Cost: \$1.74/per serving