Puff Pastry Galettes with Eggs



Ingredients:

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| Goat cheese, softened | ½ cup |
| Finely chopped fresh parsley, divided | 2 tbsp |
| Finely chopped fresh chives | 4 tsp |
| Finely chopped fresh dill | 2 tsp |
| Clove garlic, minced | 1 |
| Lemon zest | ½ tsp |
| 17oz package, frozen puff pastry, thawed according to package directions | ½ package |
| Phil’s Fresh Cage Free XL Eggs | 5 |
| Cherry tomatoes, sliced | 4 |
| Salt and pepper | ¼ tsp |

Directions:

1. Preheat oven to 425F. Combine goat cheese, 1 tbsp. parsley, chives, dill, garlic, and lemon zest until smooth and spreadable
2. Place pastry on lightly floured surface. Roll into 9-inch square. Cut into 4 even portions. Score ½ inch border on all sides of pastry squares with sharp knife. Prick pastry all over inside score lines with fork. Place on large parchment paper-lined baking sheet. Transfer to freezer for 5 minutes.
3. Beat 1 egg with 1 tbsp. water; set aside. Spread goat cheese mixture evenly inside score lines of each pastry square. Brush border of each pastry with egg wash.
4. Bake for 12-15 minutes or until pastry is lightly golden. Remove baking sheet from oven. Crack egg into center of each pastry. Top evenly with tomato slices. Return to oven; bake 8-10 minutes or until whites are set and eggs are cooked to desired doneness. Season with salt and pepper. Garnish with remaining parsley.