

Roasted Seasonal Veggies in Puff Pastry with Cheese

Ingredients:

2 red peppers

2 green peppers

2 yellow or orange peppers

2-3 tablespoons olive oil

Salt and pepper

1 (6 -count) container puff pastry cups

2 tablespoons butter

2 tablespoons flour

1 cup of your favorite cheese, shredded

Directions:

Slice the peppers in thin strips, removing the seeds and inside white core.

Cook puff pastry cups according to package instruction. While the puff pastry is cooking, on your cook top grill or in a grill pan, cook peppers with olive oil until softened and slightly browned. Add salt and pepper to taste.

While peppers are cooking, in a saucepan, melt butter and flour on medium high heat, stirring until smooth. Add cheese until mixture is melted. Keep on simmer until ready to serve.

When puff pastries are done, remove top and set aside. Spoon grilled peppers inside pastry. Pour cheese over top and replace the top of pastry dough or serve it on the side.