

a pearl kind of girl

Choco Tacos

- 1 sheet Pepperidge Farm Puff Pastry (thawed)
- 1/2 cup chocolate chips (milk or dark)
- 1 egg

Once puff pastry sheet is thawed (instructions on package), lay flat and cut the sheet into four even squares. Place about 3 tablespoons of chocolate chips in the center of each square. Fold the puff pastry diagonally over the chocolate chips to form a triangle. Crimp the edges of the puff pastry (I use a fork) and score the top of the pastry with a sharp knife. In a small bowl, whisk the egg and use a brush to apply egg wash to the top of the puff pastry. Bake at 375 degrees for 18-20 until flaky and golden. Best when served warm.

