



# VEGETARIAN CHORIZO STACKS

## INGREDIENTS

14 oz. Plant-Based Chorizo  
2 T vegetable oil  
1 pkg. puff pastry sheets  
2 T vegetable oil  
Egg white wash\*  
Simple fruit preserve  
Butter\*

\* or your favorite vegan alternative

**TIME:** 25 mins (Prep Time 10 mins / Cook Time 15 mins) **SERVES:** 6 **TYPE:** Vegetarian

## INSTRUCTIONS

- 1 Preheat oven to 420° F
- 2 Thaw pastry per package instructions.
- 3 Heat vegetable oil in a large frying pan on medium heat. Add chorizo and cook for 5 minutes, breaking into crumbles as you stir.
- 4 Cut pastry sheets along fold lines (there's 3 lines). Then cut these lengths into 3 equal portions. You'll have 12 squares of pastry. Brush egg wash on all 12 squares.
- 5 Add heaping spoonful of cooked chorizo to one square, then top with a spoonful of fruit preserve. Place a matching square on top to form the stack. Brush with butter, sprinkle with sesame seeds. Repeat until out of squares.
- 6 Transfer onto a parchment-lined baking sheet. Bake 12-15 minutes. Enjoy!

### QUICK TIP



This recipe works with any fruit preserve. Fig & blackberry are our favorites

**Before**  
the butcher™