

Green Eggs and Ham in Puff Pastry

- 2 eggs
- 1 tablespoon mustard
- 2 teaspoons lemon juice
- 1/4 + 1/8 teaspoon salt
- 1/4 teaspoon black pepper
- 1 10-ounce package frozen chopped spinach, thawed and squeezed dry
- 1 cup chopped cooked ham
- 1 cup shredded Swiss cheese
- 4 hard cooked eggs, chopped
- 1 sheet frozen puff pastry, thawed

In a large bowl, beat together the eggs. Remove 2 tablespoons to a small bowl and reserve for later. To the large bowl, add mustard, lemon juice, salt and pepper. Whisk together. Stir in spinach, ham, cheese and hard cooked eggs. Roll out sheet of puff pastry to a 9" x 15" rectangle on parchment paper. Pour the egg mixture down the center length of the pastry. Fold the long sides up to the center on top of the filling and pinch the seam together. Pinch the ends together, sealing well. Place a baking sheet on top of the pastry and flip over so it is seam side down on the baking sheet. Cut about 5 diagonal slits across the top of the pastry and brush the top with the reserved beaten eggs. Bake at 425 degrees for 20-25 minutes until golden and filling is set (although it may have some liquid bubbling up). Let rest 5 minutes. Cut into 1" slices and serve warm.