

CHEESY BAKED BEAN & HAM PIES



 Serves 4

 Prep Time 10 minutes

 Cook Time 20 minutes



INGREDIENTS

- 2 sheets ready rolled puff pastry
- 420 g can **Wattie's Baked Beans**
- 4 slices sandwich ham, cut into quarters
- ½ cup grated cheese
- 1 egg, lightly beaten
- 1 tsp mixed herbs or dried oregano

METHOD

1. Preheat oven to 200° C (fan assisted). Cut each puff pastry sheet into quarters to make 4 small squares.
2. Place pastry squares on a baking tray lined with baking paper. Place 2 pieces of ham in the centre of the pastry. Spoon 2 tbsp **Wattie's Baked Beans** on top of the ham. Sprinkle over a little grated cheese.

- 3.** Moisten the pastry edges with water. Fold up the four corners of the pastry so they meet in the middle. Gently pinch the seams to seal the pastry edges.
- 4.** Brush the top with lightly beaten egg. Sprinkle with remaining cheese and mixed herbs or oregano.
- 5.** Bake for 18 to 20 minutes until golden.