**Asparagus and Ham Breakfast Pastries and Cream Cheese Tulips**

**Ingredients**

**Pastries**

* 1 package (2 sheets) of frozen puff pastry, thawed
* 1 tub of whipped Challenge Cream Cheese
* 2 teaspoons of dried Italian herbs
* 1 cup of shredded cheese (smoked Gouda, Swiss, cheddar, parmesan …)
* 1 cup of diced ham
* 12 asparagus spears, cut in half lengthwise, and again horizontal
* 1 thinly sliced red bell pepper
* ¼ cup of Challenge butter melted
* 2 tablespoons of sesame seeds

**Tulips**

* 24 grape tomatoes, washed and dried
* 2 teaspoons of diced fresh basil
* 1 tablespoons of lemon zest
* 24 fresh chives

**Directions**

1. Preheat oven to 400 degrees.
2. Roll puff pastry out on work surface to about 12x 12 inches. Cut into 4 squares. Cut off a ¼ inch strip from each square.
3. In the center each square, place 2 tablespoons of cream cheese followed by a sprinkle of Italian herbs. Top with ham and shredded cheese.
4. Fold one corner towards the center of pastry. Fold the opposite corner towards the center as well. Wrap the reserved ¼ inch strip around the center to decorate and hold pastry together. Place pastries on a greased baking sheet.
5. In each end, tuck 3 asparagus and 3 red bell pepper slices into the cheese filling.
6. Brush pastries with melted and sprinkle with sesame seeds.
7. Continue the same process with your second sheet of pastry.
8. Place in oven and bake for 20-25 minutes or until golden brown. Let cool slightly.
9. To create the tulips, cut an “X” into the top of each tomato to create petals. Squeeze out seeds or remove with the end of a spoon. Using a wooden skewer, poke a hole on the bottom of tomato.
10. Combine the remaining cream cheese in a bowl and combine with the diced basil and lemon zest.
11. Place cream cheese mixture into a small zipper bag. Cut off one corner. Squeeze a small amount of cream cheese into the center of each cut tomato.
12. Insert a chive into the hole on bottom of tomato to create a stem.
13. To serve, on each plate place one pastry and three tulips.

**Serves 8**