

Upside Down Puff Pastry Squares with Broccoli & Cheddar

(Adapted from [XO & SO](#))

1 Pastry brush for the egg wash
1 large baking sheet
Parchment paper
mixing bowls
1 pizza slicer for cutting the puff pastry

1 sheet puff pastry defrosted BUT STILL COLD TO THE TOUCH!
1 cup cheddar cheese, shredded shred your own cheese from the block, go ahead and use more if you'd like!
1 cup broccoli florets finely chopped, fresh, not frozen
¼ cup red onion very finely chopped
¼ teaspoon onion powder
¼ teaspoon garlic powder
¼ teaspoon salt or more, to taste
pepper
olive oil just a tiny bit to grease the parchment paper
For the Egg Wash
1 egg whisked with 1 tablespoon of water for an egg wash

Preheat your oven to 375° F.

Line a large baking sheet with parchment paper. Very lightly grease the parchment paper with olive oil (you can use the pastry brush for the egg wash to do this). Set aside.

In a mixing bowl, combine the shredded cheddar cheese, finely chopped broccoli, finely chopped red onion, garlic powder, and onion powder. Season with salt and pepper. Mix well.

Take your defrosted (but still cold to the touch*) puff pastry sheet and very gently roll it with a rolling pin on a lightly floured surface. This step is just to flatten it and smooth it a tiny bit) before you cut it into nine equal-sized pieces with a pizza cutter.

Place the filling mixture in nine piles (3 rows of 3) on the lightly greased baking sheet that's lined with parchment.

Place each square of puff pastry over the filling portions on the baking sheet.

With a fork, gently score (and press down) the edges of all four sides of each puff pastry square.

Whisk one egg with a tablespoon of water. Lightly brush the top of each puff pastry square with the egg wash. This will give them a beautiful golden color and a shiny finish when they bake.

Bake for 15-20 minutes, or until the top of the puff pastry is just golden brown and crispy.
Let them sit for a few minutes to cool, then use a cookie spatula to lift them off the baking sheet.
Serve hot!