

SALMON AND RICE IN PUFF PASTRY

1 box near east flavored rice (wild rice mix, rice pilaf, whatever you want) cooked to directions on the box

1/3 lb. salmon per person –skin removed

1 box puff pastry, defrosted in refrigerator

cook rice according to package

roll out one sheet of puff pastry and cut it into 4 equal squares.

Place a spoonful of rice on 2 of the squares

Place one piece of salmon on each mound of rice

Season salmon with salt, pepper, garlic powder and dill weed

Cover the rice/salmon with the other square of pastry and make a nice sealed pouch.

Beat one egg with a tablespoon of water. Brush the pastry pouch with egg mixture. Place on cookie sheet covered with parchment paper. Bake at 350 degrees for 30 minutes or until the pastry is golden brown.

** use a bottle of any kind as a rolling pin