

Hot Momma Pimento Squares

HOT MOMMA PIMENTO SQUARES

INGREDIENTS

- 1 $\frac{1}{2}$ Cups AP Flour
- 2 $\frac{1}{2}$ Cups Sharp Cheddar Cheese, shredded
- $\frac{1}{2}$ Cup EVOO
- 1 (4oz) Jar Diced Pimentos, drained
- 1 tsp Sea Salt
- 1 tsp Hot Momma Seasoning, any flavor

DIRECTIONS

Preheat oven 350*. In a food processor, add pimentos, seasonings, and flour. Pulse to combine. Add cheese and oil. Pulse to combine and dough forms. Transfer to a floured surface. Divide in half. Roll out first half until $\frac{1}{8}$ " thickness is achieved. Using a pizza cutter, cut 1-2" squares. Repeat with other half of dough. Place squares on a parchment lined baking sheet $\frac{1}{2}$ " apart. Bake 15-20 minutes until crispy. Transfer to cooling rack. Ac-salsa-rize!