

Cheesy Mushroom Spinach Puff Pastry

Ingredients

2 T Unsalted Butter
12 oz Crimini Mushrooms (sliced)
4 clv Garlic (minced)
4 c Spinach
1/2 t Salt
1/4 t Ground Black Pepper
1 c Sharp White Cheddar (shredded)
1 Puff Pastry Sheet
1 Egg
1 t Water

Instructions

- 1.Heat a large skillet over medium heat, then add the butter. Once the butter has melted, add the mushrooms, sautÃ© 5-7 minutes. Add the garlic, sautÃ© 1-2 minutes, then add the spinach and sprinkle the salt and pepper over the top.
- 2.Saute for an additional 3-4 minutes, then turn the heat off and set the skillet aside. Allow the filling to cool for 20 minutes.
- 3.Preheat the oven to 425Â°F. Roll the puff pastry sheet out on to a large piece of parchment paper. Slice a triangle from the bottom of the dough, then slice Â½ inch diagonal lines up each side of the pastry, add the fill in the middle.
- 4.Top filling with cheese. Lay the rectangular end of the puff pastry over the filling, then begin on one side, and lay one strip of dough over the

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filling, then alternate laying a strip of dough from the other side, then alternate back and forth over the filling. Once the entire puff pastry is wrapped up, transfer it on the parchment paper to a baking sheet.

5. In a small bowl add egg and water and beat well. Brush egg wash over the entire puff pastry. Place into the oven to bake for 25-30 minutes until golden brown. Take the pastry out and transfer to cooling rack. Let the pastry rest for 20 minutes before slicing and serving.