Mushroom Pies

Ingredients

- 4 Portobello Mushrooms
- 1 t Dijon Mustard
- 2 c Cheddar Cheese (shredded)
- 1 Egg (beaten)
- 0 ds Salt
- 0 ds Ground Black Pepper
- 1/3 c Breadcrumbs
- 1 Puff Pastry (sheet, thawed)

Instructions

1. Preheat the oven to 425 degrees. Line a baking sheet with parchment paper and mist with cooking spray.
2. On a lightly floured surface, roll the puff pastry into a 14-inch square and cut into four 7-inch squares. Brush the center of each with mustard and season with salt and pepper.
3. Toss the breadcrumbs and cheese in a bowl and sprinkle over the mushrooms. Fold in the pastry edges, pleating to fully cover the mushrooms; press to seal. Brush both sides of the pastry with the beaten egg. Place seam-side down on the baking sheet, make slits in the top and bake until golden and crisp, 25 minutes. Let cool slightly before serving.