

Flakey Mushroom Purses

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This is a great vegetarian option that is high in flavor while still being animal friendly. You can serve this alongside sauteed spinach and roasted tomatoes to make it a full meal. To make it vegan, be sure to purchase vegan pastry and omit the cheese. Serves 4.

Ingredients:

3 tablespoons olive oil
1 small onion, chopped
2 cloves garlic, minced
1 pound mushrooms, chopped
1/2 teaspoon ground sage
1/4 cup Parmesan cheese
salt and pepper, to taste
1 sheet puff pastry cut into 4 squares

Directions:

1. Preheat oven to 350F.
2. In a large skillet* over high heat cook the onions in olive oil until translucent, about 5 minutes.
3. Add the garlic and the mushrooms and cook until soft and browned, about 8 minutes.
4. Sprinkle with sage and season with salt and pepper.
5. Continue cooking over medium high heat until most of the juice is evaporated, about 10 minutes.
6. Evenly divide the mushroom mixture among the puff pastry squares.
7. Bring the corners of the squares together diagonally to form small purses.
8. Bake at 350F until browned, about 7 minutes. Serve immediately.

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