



QUARANTINE PANTRY

Mushroom-Garlic Triangles

Ingredients:

3-6 small garlic cloves, finely chopped

2 Tbsp olive oil

10 ounces shiitake mushrooms, chopped

1 (3-ounce) package cream cheese, softened

1 (17.3-ounce) package frozen puff pastry (2 sheets thawed)

Directions:

Preheat oven to 375 degrees.

Sauté the garlic in the oil in a large skillet over medium heat until softened (about 1 minute).

Add the mushrooms and sauté until soft and most of the liquid has evaporated.

Turn the heat to low, and add the cream cheese to the skillet, stirring until melted.

Allow the mixture to cool and taste, add salt and pepper.

Cut each puff pastry sheet lengthwise into 3 equal strips. Cut each strip crosswise into 3 rectangles.

Divide the mushroom mixture among the rectangles, placing it in the center.

Moisten the edges of the pastry rectangles, folding each to form a triangle. Pinch the edges to seal.

Bake for 12-15 minutes until puffed and golden brown.