

Mini Mushroom and Goat Cheese Tarts



Rated: ★★★★★

Submitted By: Scratch
Photo By: happycooker

Prep Time: 20 Minutes
Cook Time: 15 Minutes

Ready In: 35 Minutes
Servings: 2

"Puff pastry squares are baked to a golden brown and served topped with mushrooms and goat cheese."

INGREDIENTS:

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|-----------------------------|--|
| 1/2 sheet puff pastry | 2 cloves garlic, crushed |
| 3 tablespoons butter | 1/2 cup crumbled goat cheese |
| 1/4 pound mushrooms, sliced | 4 teaspoons finely chopped fresh parsley |

DIRECTIONS:

1. Preheat an oven to 400 degrees F (200 degrees C). Lightly grease a baking tray.
2. Lay puff pastry out on a lightly floured surface and cut into 8 squares. Prick the squares in several places with a fork. Place the puff pastry squares on prepared baking sheet.
3. Bake the puff pastry squares for 7 minutes. Remove tray from the oven, flatten the squares using the backside of a spatula. Return puff pastry to the oven to bake until golden brown, 5 to 8 minutes. Remove from oven.
4. Meanwhile, melt butter in a skillet over high heat. Cook and stir the mushrooms and garlic in the butter until mushrooms are tender, 5 to 7 minutes. Remove from heat.
5. Top the baked puff pastry squares evenly with the mushroom mixture. Crumble goat cheese over mushrooms and sprinkle with parsley.

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