

## SPINACH MUSHROOM & CHEDDAR HAND PIES

### INGREDIENTS

for the filling

2 tablespoons butter

12 oz crimini mushrooms

4 cloves garlic (minced)

4 cups baby spinach

salt and pepper to taste

fresh herbs such as rosemary or thyme (optional)

1 cup cheddar cheese, shredded

for the hand pies

1 box frozen puff pastry, both sheets, thawed according to the package

1 large egg + 1 teaspoon milk, for the egg wash

### DIRECTIONS

Heat a large skillet over medium heat, then add the butter. Once the butter has melted, add the mushrooms, sauté 5-7 minutes, then add the garlic, sauté 1-2 minutes, then add the spinach and sprinkle the salt and pepper over the top. Sauté for an additional 3-4 minutes, then turn the heat off and set the skillet aside for the filling to cool completely

Heat the oven to 400F.

On a well-floured surface, unfold one piece of puff pastry sheet. Using a floured rolling pin, roll the sheet into a 10-inch-wide by 12-inch-long rectangle. Using a sharp knife, cut lengthwise through the long-side, then into 3 pieces, so each sheet will produce 6 rectangles. Repeat with the remaining piece of puff pastry and set aside; you will have 12 rectangles in all, which will make 6 pasties. Set the bottom pastry rectangles on the parchment-lined sheet pan. Distribute the mushroom and spinach filling evenly into a thick, even layer onto the bottom half of each pastry rectangle, then top with cheese, leaving a 1/2-inch border on all sides. Brush the borders lightly with the egg wash.

Using the rolling pin, roll the remaining rectangles so they are slightly larger in size than the bottom pastry rectangles. Place each piece on top of the filling and cheese, lining up the edges (avoid stretching the dough if possible). Crimp the borders of each pastry by pressing with a lightly floured fork to seal. Brush the top of each pasty with egg wash and cut a slit or two in the top pastry to vent.

Bake the pasties at 400F, rotating the pan halfway through, until the pasties are deep golden brown in color, 25 to 30 minutes. Allow to cool for a few minutes and serve hot from the oven.