

Asparagus Cheese Tart

Ingredients

- 2 slice thawed puff pastry
- 10 oz sliced mushrooms
- 1 tsp salt
- 1/2 tsp pepper
- 1 lb asparagus cut into 1 inch pieces
- 1 tsp lemon zest
- 1 cup shredded cheese
- 1/2 cup sour cream

Instructions

Preheat oven to 400°F.

2. Roll out the pastry sheet and cut into 6 small squares.
3. Using a small knife, score a 1/2" border around the inside edge of each square and place on a greased baking sheet.
4. Sauté mushrooms and asparagus in a skillet and add half of the salt and pepper.
5. Transfer to a large bowl and cool.
6. Add in lemon zest, remaining salt and pepper, cheese and sour cream.
7. Spoon filling on the pastry squares, leaving 1/2" border, scored the edges.
8. Bake 20 to 22 minutes.



Summary

Yield: 12

Prep Time: 30 minutes

Category: Appetizers

Cuisine: American

Tags: Football Asparagus Alan