

MUSHROOM AND SPINACH "STRUDEL"

INGREDIENTS

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
1 puff pastry sheet
1 egg whisked with 1 tablespoon water, for egg wash

DIRECTIONS

Preheat the oven to 425F.

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.

Roll the puff pastry sheet out on to a large piece of parchment paper. To make the braided top, slice a triangle from the bottom of the dough, then slice 1/2 inch diagonal lines up each side of the pastry, about 3 inches in, leaving a 3 inch middle strip intact. Place the sautéed mushrooms and spinach in the middle. Top with the cheese.

Lay the rectangular end of the puff pastry over the filling, then begin on one side, and lay one strip of dough over the filling, then alternate laying a strip of dough from the other side, then alternate back and forth, back and forth, over the filling. Once the entire puff pastry is wrapped up, transfer it, on the parchment paper, to a baking sheet. Brush the egg wash over the puff pastry.

Place into the oven to bake for 25-30 minutes or until golden brown. Some of the filling may leak out a bit, but that is ok. Let cool for a minimum for 10 minutes before serving. Can be eaten warm or at room temperature.