

STARTER & SNACK

Mushroom and Bacon Triangles

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TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
75 min	55 min	20 min	32	\$0.28	110 kcal



Mushroom and Bacon Triangles requires approximately 1 hour and 15 minutes from start to finish. This recipe serves 32 and costs 28 cents per serving. This hor d'oeuvre has 112 calories, 3g of protein, and 8g of fat per serving. 6 people were glad they tried this recipe. It is brought to you by Allre...

Ingredients

- ☐ 2 slices bacon, diced
- ☐ 1 egg
- ☐ 2 green onions, sliced
- ☐ 17.3 ounce package Pepperidge Farm® Puff Pastry Sheets
- ☐ ½ teaspoon dried thyme leaves, crushed
- ☐ 3 ounce package cream cheese, softened
- ☐ 2 cloves garlic, minced
- ☐ 2½ cups coarsely chopped mushrooms
- ☐ ½ cup shredded Swiss cheese
- ☐ 1 tablespoon water

EQUIPMENT Frying pan, Baking sheet, Oven

Method

- 1 Thaw pastry sheets at room temperature 30 minutes. Preheat oven to 400 degrees F.
- 2 Mix egg and water.
- 3 Cook bacon in skillet until crisp.
- 4 Pour off all but 1 tablespoon drippings.
- 5 Add mushrooms, onions, garlic and thyme and cook until mushrooms are tender and liquid evaporates.
- 6 Remove from heat. Stir in Swiss cheese and cream cheese.
- 7 Unfold pastry sheets on lightly floured surface.
- 8 Roll each sheet into a 12-inch square.
- 9 Cut each into 16 (3-inch) squares.
- 10 Place 1 tablespoon mushroom mixture in center of each square.
- 11 Brush edges of squares with egg mixture. Fold pastry over filling to form triangles. Press edges to seal.
- 12 Place 2 inches apart on baking sheet.
- 13 Brush with egg mixture.
- 14 Bake 20 minutes or until golden. Makes 32 appetizers.

Nutrition per serving

110	2 g	8 g	7 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.6 g · 16% of daily needs
Fibre			0.3 g · 1% of daily needs
Sugar			0.4 g · 0% of daily needs
Sodium			61.2 mg · 3% of daily needs
Cholesterol			10.3 mg · 3% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/mushroom-and-bacon-triangles-146865