**Puff Pastry Triangles**

**Ingredients:**

1/2 Puff pastry sheet

1/2 Egg

8 mL Water

50 mL Shredded Swiss cheese

1/6th Brick cream cheese

1 Slice bacon, diced

2 Mushrooms, coarsely chopped

1 1 green onion, sliced

1 Clove garlic, minced

1 mL Dried thyme leaves

**Method:**

1. Preheat oven to 400°F. Line baking sheet with parchment paper.
2. In a custard cup, mix together egg and water.
3. COOK bacon in frying pan until crisp. Remove bacon and crumble when cool.
4. Add mushrooms, onions, garlic and thyme to the frypan and cook until mushrooms are tender and liquid evaporates. Remove from heat. Stir in both cheeses. Add cooked diced bacon.
5. UNFOLD puff pastry on lightly floured surface. Roll sheet into a rectangle and cut into 6 squares.

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1. Place 15 mL mushroom mixture in center of each square.
2. Brush just inside the edge of squares with egg mixture.
3. Fold squares to form triangles.
4. Press edges to seal. Place 2” apart on baking sheet. Brush tops with remaining egg mixture.
5. Bake 20 mins or until golden.