

Basil-Mushroom Cups

- 1 sheet frozen puff pastry
- 1 tablespoon butter
- 3 cups mushrooms, roughly chopped
- 1 small onion, chopped
- 2 cloves garlic, minced
- 2 tablespoon grated Parmesan cheese
- 1 teaspoon chopped fresh basil leaves (or 1 tablespoon dried basil leaves, crushed)

Thaw pastry sheet at room temperature for about 30 minutes.

Preheat oven to 400°F.

Heat butter in skillet. Add the mushrooms, onion and garlic, and cook until tender and the liquid evaporates. Remove from heat. Stir in cheese and basil.

Unfold the pastry sheet on lightly floured surface. Roll into 15" x 12" rectangle. Cut into 20 (3") squares. Press squares into bottoms of 20 (1½ inch) mini muffin-pan cups.* Place about 1 tablespoon filling in center of each. Bake 15 minutes or until golden. Garnish with additional fresh basil.

* Lightly butter cups, or spray with cooking spray.

Makes 20 appetizers.