

Mini Mushroom-and-Goat Cheese Pot Pies

Active Time	Total Time	Yield
25 Mins	55 Mins	12

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These savory little pies taste great whether served warm or at room temperature. And you can double or triple the recipe for large gatherings. Sprinkle with flaky sea salt and fresh thyme before serving for a pretty presentation.

Ingredients

2 tablespoons unsalted butter
1 tablespoon olive oil
1 large shallot, finely chopped
8 ounces cremini mushrooms, chopped
2 garlic cloves, minced
1 teaspoon chopped fresh thyme
1/2 teaspoon chopped fresh rosemary
1/3 cup dry sherry
2 ounces cream cheese, at room temperature
2 ounces goat cheese, at room temperature
1/4 teaspoon kosher salt
1/8 teaspoon black pepper
1 refrigerated piecrusts
1 large egg, lightly beaten
1 tablespoon water
Flaky sea salt
Fresh thyme leaves

How to Make It

Step 1 Preheat oven to 350°F. Melt butter with olive oil in a large skillet over medium-high. Add shallot; cook, stirring often, until slightly transparent and fragrant, 1 minute. Add mushrooms; cook, stirring occasionally, until mushrooms are tender and lightly browned, about 8 minutes. Add garlic, thyme, and rosemary; cook, stirring often, until fragrant, 1 minute. Add sherry, and cook until liquid is nearly all evaporated, 2 more minutes. Remove from heat; let cool slightly, 10 minutes. Mix in cream cheese, goat cheese, kosher salt, and pepper.

Step 2 Coat 2 (12-cup) miniature muffin pans or 1 (24-cup) miniature muffin pan with cooking spray. Unroll both piecrusts on a work surface. Using a 3 ¼-inch round cutter, cut out 12 dough rounds; using a 2 ½-inch round cutter, cut out 12 more dough rounds, combining and rolling out remaining dough once, if necessary.

Step 3 Whisk together egg and water. Fit a 3 ¼-inch dough round into every other muffin cup in pans, leaving a small edge at top. Brush edges with some of the egg mixture. Spoon about 1 tablespoon mushroom mixture into each dough cup. Top each filled cup with a 2 ½-inch dough round, crimping edges of bottom and top crusts together to seal.

Step 4 Brush tops of pies with remaining egg mixture, and sprinkle with flaky sea salt and thyme. Bake in preheated oven until golden brown, 25 to 30 minutes. Cool 5 minutes before serving.

Chef's Notes

This recipe calls for leaving every other cup in the muffin pans empty to allow room to crimp the dough edges.