



Bolognese Puff Pastry Pockets

ingredients

Mushroom bolognese:

- 300 gr of finely chopped mushrooms
 - 2 cloves of finely chopped garlic
 - 1 head of red onions (finely chopped)
 - 2 medium sized carrots (finely chopped)
 - 300 gr of chopped tomatoes
 - 100 ml of tomato passata
 - **GreenVie Cheddar Slices**
- Puff pastry sheet





instructions

For the Bolognese:

Start by frying the onions and garlic in a sauce pot,
with a bit of olive oil.

After 2 min you can add the carrots and mushrooms.

Season well and cook for 6-7 min.

Now you can add the chopped tomatoes
and the passata and lower the heat.

Season again with salt and pepper and
add some fresh basil.

Cook for 10 minutes.



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instructions

Now when your stuffing is ready you can start forming the pockets.

Cut the puff pastry into even sized rectangles (approximately 10 cm long)

Place some sauce in the middle of half of them and close each of them with the other plain half

Using a fork, seal the ends of the pockets

Put some cheddar on top of them

Cook them in the oven, set to 180⁰ Celsius, for 15-20 min.

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 *Enjoy!*



