

Mushroom-Brie Cups

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*6 frozen puff pastry cups
6 ounces fresh whole
portabella mushrooms,
coarsely chopped
8 ounces fresh whole white
mushrooms, coarsely
chopped
2 shallots, finely chopped
2 tablespoons fresh chives,
finely chopped
8 ounces Brie cheese,
cubed and divided
3 1/2 tablespoons herb-
garlic butter, cubed
3/4 cup beefy mushroom
condensed soup
1 teaspoon garlic powder
with parsley
1/2 teaspoon Kosher salt
1/4 teaspoon pepper*

Preheat the oven to 452 degrees.

Bake the puff pastry cups following package directions.

Chop the mushrooms, shallots and chives. Cut the Brie and the butter into cubes.

In a bowl, combine the portabella mushrooms, white mushrooms, shallots, chives, one-half of the Brie, the butter, mushroom soup, garlic powder, salt and pepper. Transfer to a two-quart baking dish.

Bake for 15 to 20 minutes or until hot and bubbly. Use a fork to remove the tops of the cups and soft pastry underneath.

Divide the remaining half of the Brie evenly among the centers of the cups. Add the mushroom mixture over the Brie.

Serve.

Per Serving (excluding unknown items): 18 Calories; trace Fat (3.5% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 943mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Fat.