# Asparagus Cheese Tart

## Summary

**Yield:** 12
**Prep Time:** 30 minutes
**Category:** Appetizers
**Cuisine:** American
**Tags:** Football Asparagus Alan

## Ingredients

- 2 slice thawed puff pastry
- 10 oz sliced mushrooms
- 1 tsp salt
- 1/2 tsp pepper
- 1 lb asparagus cut into 1 inch pieces
- 1 tsp lemon zest
- 1 cup shredded cheese
- 1/2 cup sour cream

## Instructions

Preheat oven to 400°F.

2. Roll out the pastry sheet and cut into 6 small squares.

3. Using a small knife, score a ½" border around the inside edge of each square and place on a greased baking sheet.

4. Sauté mushrooms and asparagus in a skillet and add half of the salt and pepper.

5. Transfer to a large bowl and cool.

6.. Add in lemon zest, remaining salt and pepper, cheese and sour cream.

7. Spoon filling on the pastry squares, leaving ½" border, scored the edges.

8. Bake 20 to 22 minutes.