



BREAKFAST HAND PIES

Ingredients:

- 50 gr **GreenVie Cheddar** flavour, shredded
 - 1 puff pastry sheet
 - 50 gr of mushrooms, sliced
 - 7-8 cherry tomatoes, quartered
 - 1 small red onion, thinly sliced
 - 1 red bell pepper, cut into chunks
 - 2 tbsp of Vegetable oil
 - Salt, black pepper, dried oregano





instructions

Cut the puff pastry sheet into rectangles. Fold all the sides, so that creates edges that will keep stuffing in.

Poke them with a fork, all over so they keep their shape while baking.

Cook them in a preheated oven, set to 180⁰ Celsius, for about 10 minutes.

Meanwhile in a hot pan, start by cooking the onions and mushrooms with vegetable oil.





instructions

After 3 minutes you can add in the peppers and cherry tomatoes. Season with salt, pepper and dried oregano. Cook for another 2 minutes and set aside.

Take the pastry out and top with the sauteed stuffing.

Top with shredded cheddar and put back in the oven.

Cook for 10 more minutes and then serve.

enjoy!



