



Dinner Cutlets en Croûte

- 1 can (19 ounce) Heritage Dinner Cutlets or Worthington Choplets
- 1 package puff pastry dough
- 1 onion, sliced
- 8 ounces fresh mushrooms, chopped
- 2 cloves garlic, crushed
- ¼ teaspoon Vegetarian Express Pepper-Like Seasoning
- 4 teaspoons horseradish (optional)
- 1 egg, beaten
- 1-2 tablespoons olive oil

Heat olive oil in skillet and sauté sliced onions, garlic and chopped mushrooms until soft. Set aside to cool.

Sprinkle 4 cutlets on each side with Pepper-Like Seasoning and then brown in lightly oiled skillet.

Cut thawed pastry into four equal pieces and roll to a size sufficient to wrap the cutlets. Place 1/8 of onion mixture in the center of each pastry piece. Add a teaspoon of horseradish and set a cutlet on top. Add 1/8 of the onion mixture on top.

Brush the edges of the pastry with the egg and bring the sides up around the filling. Press all of the edges together for a tight seal. Place seam side down on a baking sheet lined with parchment paper. Cut 2-3 slits on top. You can use any extra pastry to decorate the top with leaf cutouts. Brush the top with egg for a browner crust.

Place each in refrigerator to keep cool as you make the remaining ones. Bake in a pre-heated oven at 425 degrees for 12-15 minutes until the pastry is golden brown.

Submitted by Rachel H. of North Carolina