

Sausage and Mushroom Phyllo Bites

Makes two rolls - about 24 individual pieces



Ingredients:

- 10 sheets of phyllo dough, thawed
- ¼ cup olive oil
- ½ pound uncooked Italian hot or sweet chicken sausage, casings removed
- ½ pound pork Italian hot or sweet chicken sausage, casings removed
- ½ pound
- 1 cup onion, chopped
- 1 pound crimini mushrooms, chopped small
- ¾ teaspoon salt
- ¼ teaspoon pepper
- 8 ounces mascarpone cheese
- ¼ cup Italian flat-leaf parsley, finely chopped
- 1 cup panko
- 1 egg

Steps:

1. Preheat oven to 350 ° F. Line a baking sheet pan with parchment paper.
2. In a medium-sized pan over medium-high heat begin browning the sausage. Be sure to break up the larger pieces. Once sausage is cooked add the onions and mushrooms. Stir and cook for another 5 - 6 minutes or until onions are translucent. Season with salt and pepper. Remove pot from heat and allow mixture to cool for 10 minutes.
3. Add the mascarpone to the pot. Stir well. Add the parsley, panko and egg and mix to combine.
4. On a clean work surface or large cutting board, carefully lay one sheet of phyllo dough on your work surface. Spray or brush with olive oil. Lay another sheet on top and spray or brush with oil. Repeat process three more times (for a total of five sheets of phyllo). Spray the top sheet with oil and place half of the sausage mixture on one side (close to the edge) of the dough sheets. Fold or roll the dough over and pull the mixture closer to you tightly. Roll the filling (jelly-roll style) in the phyllo dough and put the roll on the baking sheet pan.
5. Repeat process with the rest of the phyllo and sausage filling.
6. Score each roll to create 12 pieces (on each). Brush or spray the tops with remaining olive oil.
7. Bake for 30 - 35 minutes or until the tops are golden brown.
8. Remove from the oven and let it cool for 5 minutes before slicing into pieces and serving warm.