

Cheesy Ground Beef Puff Pastry - The Easiest Savory Bake You'll Ever Make

Irresistible Savory Puff Pastry with Ground Beef and Cheese



OVEN
400°F

TIME
4 min

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INGREDIENTS

- 1 sheet puff pastry, thawed
- 1 lb ground beef
- 1 small onion, finely chopped
- 1 garlic clove, minced
- 1 tsp dried oregano
- $\frac{1}{2}$ tsp salt
- ... tsp black pepper
- 1 cup shredded cheese (cheddar, mozzarella, or a mix)

1 egg, beaten (for egg wash)

Ingredient Swaps & Notes:

Ground Beef: You can substitute ground turkey or chicken for a leaner option.

Cheese: Sharp cheddar brings boldness, mozzarella gives melty pull-use a combo for best results.

Spices: Add smoked paprika or chili flakes if you like a bit of heat.

Pastry: Frozen puff pastry sheets are your best friend-just be sure to fully thaw before using.

Step-by-Step Instructions:

Preheat and PrepPreheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.

Cook the FillingIn a skillet over medium heat, cook ground beef until browned. Drain excess fat.

Add FlavorAdd chopped onion and garlic. Cook for 3-4 minutes until softened. Stir in oregano, salt, and pepper. Remove from heat and let it cool.

Roll and Layer On a lightly floured surface, roll out the puff pastry. Spread the cooled beef mixture evenly, leaving a ½-inch border.

Add Cheese Sprinkle shredded cheese generously over the beef filling.

Seal and Fold Fold the edges of the puff pastry inward to create a sealed rectangle or square. Press lightly to secure.

Egg Wash Magic Brush the top with the beaten egg for that beautiful golden finish.

Bake Bake for 20-25 minutes until the pastry is puffed and golden brown. Let it cool slightly, then slice and serve.

Tips for Success:

Let the Filling Cool - Hot filling can melt the pastry before baking.

Don't Overstuff - Too much filling makes it hard to seal the pastry.

Score the Top - Lightly scoring the top adds visual appeal and helps steam escape.

Keep Pastry Cold - Work quickly with puff pastry so it stays flaky in the oven.

Serving Suggestions & Pairings:

Serve with a crisp side salad or roasted veggies

Pair with Easy Turkey Wings for a comfort food feast

Enjoy alongside Dorito Casserole for a family-style spread

Make a brunch plate with this and One Pan Breakfast Bake

Add a dipping sauce like spicy aioli, garlic ranch, or marinara

Storage & Reheating:

DIRECTIONS

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12. **Keep : Pastry Cold** - Work quickly with puff pastry so it stays flaky in the oven.
13. **Serving Suggestions & Pairings:** This savory puff pastry makes a meal on its own, but here's how to round it out:

14. Serve with a crisp side salad or roasted veggies
15. Pair with : Easy Turkey Wings for a comfort food feast
16. Enjoy alongside : Dorito Casserole for a family-style spread
17. Make a brunch plate with this and : One Pan Breakfast Bake
18. Add a dipping sauce like spicy aioli, garlic ranch, or marinara
19. Storage & Reheating: Refrigerate: Store leftovers in an airtight container for up to 3 days.
20. Reheat: Crisp back up in a 375°F oven for 5-10 minutes. Avoid microwaving if you want to keep that flaky texture.
21. Freezer : Friendly: Assemble and freeze unbaked; bake from frozen at 375°F for 35-40 minutes.
22. More Recipes You'll Love: If this flaky, cheesy puff pastry has you hooked, here are more recipes to try next:
23. Easy : Cheese-Stuffed Chicken Wontons
24. Sheet : Pan Quesadillas
25. Dorito : Casserole

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-ground-beef-puff-pastry-the-easiest-savory-bake-youll-ever-make/>