

Savory Puff Pastry with Minced Meat and Cheese: Flaky, Cheesy, and Perfectly Seasoned

Savory Puff Pastry with Minced Meat and Cheese



OVEN
400°F

TIME
22 min

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INGREDIENTS

- 1 sheet puff pastry (store-bought or homemade)
- 1 tbsp butter (for greasing or sautéing)
- 1 onion, finely chopped
- 1 tsp dried basil
- 300g minced meat (beef, chicken, pork-or plant-based)
- Salt and black pepper to taste
- 100g grated cheese (mozzarella, cheddar, or your favorite)
- 1 bunch fresh parsley, chopped
- 1 egg (for egg wash, optional)

Swaps & Notes:

Meat: Swap in ground turkey, lamb, or even plant-based mince.

Cheese: Add a blend of cheeses like provolone or fontina for richness.

Herbs: Basil works great, but thyme or oregano are also lovely.

Pastry: Puff pastry sheets are the easiest, but phyllo dough can work if you layer it.

Step-by-Step Instructions:

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

Cook the filling: In a pan, melt butter and sauté the chopped onion until soft. Add the minced meat, basil, salt, and pepper. Cook until browned and no longer pink. Remove from heat and let cool

slightly.

Mix in cheese and parsley to the cooled meat mixture.

Roll out the puff pastry slightly and cut into equal rectangles or squares.

Spoon filling onto one half of each piece. Fold the pastry over and seal edges with a fork.

Brush with egg wash for a golden finish.

Bake for 18-22 minutes or until puffed and deeply golden brown.

Cool slightly before serving. The filling will be piping hot!

Tips for Success:

Don't overfill the pastry-this ensures even cooking and prevents bursting.

Let the filling cool before adding cheese so it doesn't get oily.

Use a fork to crimp and seal tightly to keep all that cheesy goodness inside.

Bake in the center rack for even heat circulation.

Serving Suggestions & Pairings:

A dollop of sour cream or garlic yogurt dip

Fresh greens or a cucumber-tomato salad

Soup or broth for a light lunch combo

Easy Cheesy Chicken Sliders with Marinara Garlic Butter

This Dorito Casserole for a crunchy contrast

Cajun Chicken Sausage Gumbo if you're feeling extra Southern

DIRECTIONS

1. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. Cook the filling: In a pan, melt butter and sauté the chopped onion until soft. Add the minced meat, basil, salt, and pepper. Cook until browned and no longer pink. Remove from heat and let cool slightly.
3. Mix in cheese and parsley to the cooled meat mixture.
4. Roll out the puff pastry slightly and cut into equal rectangles or squares.
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7. Bake for 18-22 minutes or until puffed and deeply golden brown.
8. Cool slightly before serving. The filling will be piping hot!
9. Tips for Success: Don't overfill the pastry-this ensures even cooking and prevents bursting.
10. Let the filling cool before adding cheese so it doesn't get oily.
11. Use a fork to crimp and seal tightly to keep all that cheesy goodness inside.
12. Bake in the center rack for even heat circulation.
13. Serving Suggestions & Pairings: Serve these warm with:
14. A dollop of sour cream or garlic yogurt dip
15. Fresh greens or a cucumber-tomato salad
16. Soup or broth for a light lunch combo
17. They also pair perfectly with dishes like:
18. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter

19. This : Dorito Casserole for a crunchy contrast
20. Cajun : Chicken Sausage Gumbo if you're feeling extra Southern
21. These : Chicken Enchiladas to round out a buffet table
22. These : Sheet Pan Quesadillas for a party-ready Tex-Mex vibe
23. Storage and Leftovers: Fridge: Store in an airtight container for up to 3 days.
24. Freezer: Wrap unbaked filled pastries tightly in plastic wrap and freeze. Bake straight from frozen-just add 5-7 more minutes.
25. Reheat: Toast in a 350°F oven until warm and crisp again.

SWAPS & NOTES

It's also an ideal way to use up leftover cooked meat or sneak veggies into a snack kids won't resist.

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

Original recipe: <https://chefmaniac.com/savory-puff-pastry-with-minced-meat-and-cheese-flaky-cheesy-and-perfectly-seasoned/>