

## Easy Beef and Mushroom Crescent Cups Recipe

A cozy, family-friendly beef and mushroom crescent cups recipe with simple ingredients and full step-by-step instructions.



**PREP**

**10 minutes**

**COOK**

**30 minutes**

**TOTAL**

**40 minutes**

**SERVES**

**6 servings**

### INGREDIENTS

The Base:

1 can 8 oz / 225g refrigerated crescent roll dough

The Savory Filling:

1 tbsp olive oil

1/2 small yellow onion finely diced

2 cloves garlic minced

1/2 lb 250g lean ground beef (85/15 or 90/10)

1 cup fresh mushrooms cremini or white button, finely chopped

1/2 tsp kosher salt

1/4 tsp freshly cracked black pepper

1/2 tsp smoked paprika

1/2 tsp dried thyme

The Creamy Finish:

1/4 cup cream cheese softened

1/2 cup shredded cheese cheddar, mozzarella, or gruyere blend

### DIRECTIONS

- 1. Preheat and Prep:** Preheat your oven to 375 degrees F (190 degrees C). Lightly grease an 8-cup standard muffin tin with non-stick cooking spray to ensure easy removal.
- 2. Prepare the Dough:** Unroll the crescent roll dough and separate it along the perforations into 8 triangles. Gently press one triangle into each prepared muffin cup, forming a sturdy base with the edges slightly overlapping the top. Set aside.
- 3. Saut  Aromatics:** Heat the olive oil in a large skillet over medium heat. Add the finely diced onion and saut  for 2-3 minutes until softened and translucent. Stir in the minced garlic and cook for 30 seconds until fragrant.
- 4. Brown the Meat:** Add the ground beef to the skillet. Cook for 5-6 minutes, breaking the meat apart into crumbles with a wooden spoon, until fully browned. (Drain excess grease if using a fattier cut of beef).
- 5. Cook the Mushrooms:** Stir the finely chopped mushrooms into the beef mixture. Cook for an additional 3-4 minutes, ensuring that any liquid released by the mushrooms fully evaporates. This step is crucial to prevent soggy pastry cups.
- 6. Season and Thicken:** Sprinkle the salt, black pepper, smoked paprika, and dried thyme over the meat mixture. Reduce the heat to low. Stir in the softened cream cheese until it is completely melted and smoothly coats the filling. Remove the skillet from the heat.
- 7. Assemble the Cups:** Evenly distribute the creamy beef and mushroom filling among the 8 crescent dough cups. Top each cup generously with the shredded cheese.
- 8. Bake:** Place the muffin tin on the center rack of the oven. Bake for 12 to 15 minutes, or until the crescent

dough is puffed and deeply golden brown, and the cheese is melted and bubbling.

9. **Cool and Serve:** Remove from the oven and allow the cups to cool in the tin for exactly 5 minutes. This helps the cheese set and prevents the cups from falling apart. Carefully lift them out and serve warm.

## SWAPS & NOTES

**Storage:** Store leftovers in an airtight container in the refrigerator for up to 3 days.

**Reheating:** Reheat in a 350 degrees F (175 degrees C) oven or air fryer for 5-7 minutes to maintain the crispy texture. Avoid microwaving.

**Make-Ahead:** The meat filling can be prepared and stored in the fridge up to 2 days before assembling and baking.

## TIPS FOR SUCCESS

Taste and adjust seasoning before serving.

Let hot baked dishes rest briefly before scooping.

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

Original recipe: <https://chefmaniac.com/easy-beef-and-mushroom-crescent-cups-recipe/>