

*Marshall's*  
**HAUTE SAUCE**

**Mushroom, Asparagus & White Cheddar Haute Pockets**

**Ingredients**

2 tbsp. olive oil  
1 cup sliced mushrooms, sliced  
1 tsp. Marshall's Potato Rub  
1 cup grated sharp cheese  
1 cup of asparagus, sliced  
1 sheet puff pastry

**Instructions**

- Heat olive oil over medium high heat then add asparagus to pan. Let it cook, undisturbed for 2 minutes.
- Add mushrooms & Potato Rub & let it cook, undisturbed, for 2 minutes, then move all of it to a plate to cool.
- Preheat oven to 375°.
- Using a lightly floured rolling pin on a lightly floured surface, roll out the dough until it's 1/8" thick and the seams are smooth.
- Slice dough into six square pieces.
- Line a baking sheet with parchment and put three dough squares onto the paper.
- Add equal parts of your fillings to the center of the squares leaving 1/2" around the edges.
- Cover each with a slightly stretched square and use a fork to create a seal around the edges.
- Bake for 12-18 minutes or until dough is puffy and golden brown.

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