

List of Ingredients:

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- Dough - 2 ½ cups King Arthur flour, Norwich, VT, 3 quarter cups Millers Farm, Vernon, VT milk, 1 ½ stick Vermont creamery butter, Websterville, VT, two teaspoons Butternut Mountain Farm maple syrup, Morrisville, VT 2 teaspoons cream cheese,
- Filling - 3 portobella mushrooms, 3 quarters Laughing Child, Pawlet, VT sweet potato, half red onion, half red bell pepper, quarter stick Vermont Creamery, Websterville, VT goat cheese
- Salsa - 1 can crushed tomatoes, half red onion, 1 Mighty Foods Farm, Shaftsbury, VT garlic clove, 1 jalapeno, one half red pepper, quarter teaspoon cilantro, lime, lemon, half cup Butternut Mountain Farm, Morrisville, VT maple syrup, 2 mangoes.
- Glaze - One Maple Meadow farm, Brandon, VT egg, Olive Oil

Recipe Directions

HOW TO MAKE:

1 FILLING:

- 1 Dice & Saute 3 portobello mushrooms, add to large bowl
- 2 Dice & Saute half red onion, add to large bowl
- 3 Dice & Saute half red pepper, add to large bowl
- 4 Add half can corn to large bowl
- 5 Cube & Boil sweet potatoes, add to large bowl
- 6 Whilst boiling add onion powder to taste
- 7 Add salt & pepper to large bowl
- 8 Add half stick goat cheese to large bowl
- 9 Mix all ingredients in the large bowl, put aside

2 DOUGH:

- 1 Melt 1 ½ stick butter, add to new bowl
- 2 Add 3 cups flour to bowl
- 3 Add 2 teaspoons of maple syrup c
- 4 Add 3 quarter cup milk to bowl
- 5 Mix in bowl, kneed on floured surface, put aside

3 SALSA:

- 1 Add 1 can crushed tomatoes to bowl
- 2 Dice one half red pepper, add to bowl
- 3 Dice one half red onion, add to bowl
- 4 Dice 2 mangoes, add to bowl
- 5 Add 2 teaspoons olive oil
- 6 Add half cup maple syrup to bowl
- 7 Chop and add cilantro
- 8 Cut and squeeze lemon & lime into bowl
- 9 Mix in bowl, put aside

4 ASSEMBLY:

- 1 Flatten dough onto floured surface
- 2 Cut into small circles
- 3 Spread circles onto pan
- 4 Add tablespoon filling to each circle
- 5 Fold circles over and crimp edges with fork
- 6 Egg wash top
- 7 Put in oven 10 minutes
- 8 Rotate pan and put in oven for 5 minutes
- 9 Serve with salsa