

Wild Garlic Mustard Tartlets

Ingredients

- 4 loosely packed cups of garlic mustard leaves and flowers
- 4 oz cremini (or similar) mushrooms
- ½ medium-sized onion
- 1 cup of pecans (or walnuts)
- ¼ cup nutritional yeast
- Approximately 10 sheets of phyllo dough (defrosted)
- Olive oil, as needed
- Salt and pepper, to taste

Steps

1. Preheat the oven to 375°F (190°C). Place the mushrooms and onions in the food processor and pulse around 10 times. Add the pecans and pulse a few more times. Add the garlic mustard, nutritional yeast, and salt and pulse until it is all combined and chopped quite small. Heat a skillet on the stove, and transfer the filling to the skillet. Sauté for a couple minutes to release the liquid from the mushrooms and garlic mustard, and then season with salt and pepper to taste.
2. Layout a sheet of phyllo dough, brush gently with oil and place a second sheet on top. Slice into three even strips the long way. In the corner scoop 1-2 tbsp. worth of the garlic mustard filling. Brush down the length of the dough with more olive oil, and fold over into a right triangle. Continue folding over the edge until you've reached the end and place the folded triangle on a baking sheet lined with a silicone mat. Repeat this process until you've used all the garlic mustard filling. Brush the tops of the tartlets with olive oil.
3. Bake in the preheated oven for around 20 minutes, until they are golden and crispy.

