Goat Cheese and Pine Nut Triangles

Description

Starting with refrigerated biscuit dough makes this recipe really simple to prepare. The goat cheese, pine nuts and sun dried tomatoes are a terrific flavor combination, creamy and nutty with just a little bit of sweetness.



Summary

Yield: 24
Prep Time: 45 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 1 tbsp butter
- 2 clove garlic minced
- 4 scallions minced
- 1/2 cup crumbled goat cheese
- 3 tbsp sour cream
- 2 tsp half and half
- 1/2 cup chopped sun dried tomatoes
- 3 tbsp pine nuts toasted
- 1 can flaky layer biscuits

Instructions

Heat the butter in a large pan over medium heat. Add the garlic and sauté until soft and fragrant, about 1-1/2 minutes. Do not brown. Add the scallions and sun dried tomatoes, cook for 2 minutes more, then remove from the heat and allow to cool.

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Combine the goat cheese, sour cream, half-and-half, sun dried tomatoes and toasted pine nuts in a small bowl. Add the garlic-scallion mixture, mix thoroughly and refrigerate for 1 hour.

Preheat the oven to 375°F. Line two baking sheets with parchment paper.

Open the biscuit dough, remove 2 biscuits and return the remainder to the refrigerator to stay chilled as you work.

Working on a flat surface, separate the layers of each biscuit into 3 circles of dough. Place about two teaspoons of filling in the center of each round, then draw up the sides, roll and pinch three edges together to form a triangle that is open at the top. Place the pastries on the baking sheet about 2 inches apart.

Bake for 12 to 15 minutes, or until golden brown.

Notes

These pastries can be made either a day in advance or frozen for up to 2 weeks. Reheat at 375°F for about 4 minutes if refrigerated, 6 or 7 minutes if frozen (don't defrost them first).