

French Onion Dip Cups (Crowd Favorites, Appetizers, Easy Entertaining, Super Bowl Snack Time)

Frozen puff pastry dough, thawed
Halladay's Harvest Barn Caramelized Onion Dip mix
1 medium onion, thinly sliced
2 Tbsp olive oil
3 oz cream cheese, softened
 $\frac{3}{4}$ cup sour cream
 $\frac{1}{2}$ cup mayo
1 cup shredded mozzarella

1. For filling: Sauté sliced onion in olive oil until caramelized. Blend with softened cream cheese, sour cream, mayo and mozzarella cheese.
2. Preheat oven to 375°F and grease 12 muffin tin cups
3. Roll out puff pastry and cut into 2 $\frac{1}{2}$ inch squares, then place them in muffin tins. Fill each square with about 2 tablespoons of prepared onion mixture.
4. Bake in preheated oven for 20 to 22 minutes, or until puffed and golden brown.