Mushroom Triangles

1 pack of Fillo dough (20 sheets)
2 sticks or real butter
1 qt baby bella mushrooms, gently washed and coarsely diced
2 or 3 shallots coarsely diced looking for about a 1/4 cup ish
3 to 4 garlic cloves crushed through a press
4 oz cream cheese softened
1/2 cup grated parmesan

Need a paint brush
Oven at 400 degrees

1. let the Fillo dough defrost on the counter, maybe an hour, maybe as long as 2. Looking for it to unroll, not be sticky and not tear
2. sauté mushrooms, shallots, and garlic until some liquid renders out and evaporates.
3. put mix into cooled bowl and add cream cheese, add little garlic salt and pepper to taste, and parmesan. Mix should be little looser than toothpaste thick
4. melt butter in some wide mouth coffee cup or cereal bowl
5. peal out a sheet of filo dough, set flat on counter (long side on the horizontal), and brush butter.
6. stack a second sheet over 1st, brush with butter. Repeat.  (3 sheets total)
7. cut stacked sheets into 6 strips of about 1 1/2 to 2 inches wide.
8. put about 1/2 teaspoon on bottom of strip. Fold left corner of strip to meet the right side of strip so that you form a right triangle. Then take the right tip pointing at you and fold up. Repeat folding to end of strip.
9. brush extra butter to hold down last bit , put on cookies sheet
10. toss in oven for about 10 minutes or until golden brown.