

# Bacon, Mozzarella and Artichoke Mini Tartlets

Courtesy of Taste of Home  
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*nonstick cooking spray*  
*8 slices thick sliced bacon, chopped*  
*1 cup artichoke quarters in water, drained and chopped*  
*1 medium onion, finely chopped*  
*1/2 teaspoon ground thyme*  
*2 cloves garlic, minced*  
*1/4 teaspoon salt*  
*1/4 teaspoon ground black pepper, divided*  
*1 packagr (7.5 ounce) refrigerated pie crust*  
*2 ounces mozzarella cheese, finely diced*  
*1/4 cup 2% milk*  
*3 large eggs*  
*pinch ground nutmeg*  
*4 teaspoons Reggiano-Parmigiano cheese*

**Preparation Time: 20 minutes**

**Cook Time: 32 minutes**

Preheat the oven to 400 degrees.

Coat a twelve-cup muffin pan with cooking spray.

Heat a large nonstick skillet over medium heat. Add the bacon. Cook, stirring occasionally, until browned and crisp, 7 to 8 minutes. With a slotted spoon, transfer the bacon to a plate lined with a paper towel. Pour off all but two tablespoons of the bacon fat and return to the stove over medium heat. Add the artichoke, onion and thyme. Cook, stirring occasionally, until slightly softened, about 3 minutes. Add the garlic. Cook until the artichokes begin to brown, 3 to 4 minutes. Remove from the heat. Stir in the bacon, salt and 1/8 teaspoon of pepper.

Roll out the pie crust to a thirteen-inch circle on a lightly floured surface. Cut out twelve circles with a 3-1/2-inch biscuit cutter, rerolling the dough as needed. Lightly press the pie crusts into the muffin pan. Divide the artichoke mixture and mozzarella among the twelve pie crusts.

In a bowl, whisk together the milk, eggs, nutmeg and 1/8 teaspoon of pepper. Pour the mixture into each pie crust, being careful not to drip down the sides of the cups. Sprinkle the top of each tartlet with the Parmesan cheese.

Bake until the eggs are lightly browned and set, 15 to 17 minutes.

Remove from the oven and let cool for 5 minutes. Remove from the pan.

Serve warm or at room temperature.

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Per Serving (excluding unknown items): 1447 Calories; 86g Fat (54.1% calories from fat); 43g Protein; 122g Carbohydrate; 3g Dietary Fiber; 731mg Cholesterol; 1814mg Sodium. Exchanges: 7 Grain(Starch); 4 Lean Meat; 2 Vegetable; 0 Non-Fat Milk; 14 1/2 Fat.