

Fresh Herb Mini Tarts

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Yield: 36 mini tarts

*3 eggs
1 cup heavy cream
3 tablespoons fresh herbs *(basil,
chives), chopped
2 tablespoons shallots, finely chopped
1/4 teaspoon ground black pepper
generous dash ground red pepper
1 cup (4 ounces) Swiss cheese, finely
shredded
1/2 package (17.3 ounce) puff
pastry sheets, thawed*

Preparation Time: 20 minutes

Preheat the oven to 400 degrees.

In a medium bowl, beat the eggs, heavy cream, herbs, shallots, black pepper and red pepper with a fork or whisk. Stir in the cheese.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a twelve-inch square. Cut into thirty-six (two-inch) squares. Press the pastry squares into thirty-six (1-1/2-inch) muffin pan cups.

Spoon about one tablespoon of the egg mixture into each muffin cup.

Bake for 15 minutes or until the filling is set and the pastries are golden brown. Let the pastries cool in the pans on wire racks for 5 minutes.

You may substitute fresh rosemary and thyme for the basil and chives.

Per Serving (excluding unknown items): 2162 Calories; 181g Fat (74.9% calories from fat); 66g Protein; 71g Carbohydrate; 2g Dietary Fiber; 1066mg Cholesterol; 903mg Sodium. Exchanges: 3 1/2 Grain(Starch); 6 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 3 1/2 Fat.