

Mini Mushroom Truffle Tarts

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Yield: 15 minitarts

1 box (15 each) frozen phyllo mini-tarts

1 small leek, sliced

butter

8 ounces mixed mushrooms, chopped

salt

chopped thyme

truffle pecorino cheese, grated

Preheat the oven to 375 degrees.

Place the frozen mini-tarts on a parchment-lined baking sheet.

Bake the tarts until browned and crisp (about 5 minutes). Remove to a platter to cool.

In a saucepan, saute' the leek in butter until soft, about 5 minutes.

Add the mushrooms. Season with salt and thyme. Cook until soft, about 6 more minutes.

Divide the mixture among the prebaked shells. Top with the grated truffle pecorino cheese.

Return the shells to the baking sheet. Bake until the cheese is melted, about 15 minutes.

Serve hot.

Start to Finish Time: 20 minutes

You may buy boxes of 15 frozen mini-tarts in your grocers frozen dessert section.

Per Serving (excluding unknown items): 54 Calories; trace Fat (4.0% calories from fat); 1g Protein; 13g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 18mg Sodium. Exchanges: 2 1/2 Vegetable.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	54	Vitamin B6 (mg):	.2mg
% Calories from Fat:	4.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	86.8%	Thiamin B1 (mg):	.1mg

