

Mini Pizza Tarts

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Yield: 15 minitarts

1 box (15 each) frozen phyllo mini-tarts

fresh ricotta cheese

marinara sauce

grated mozzarella cheese

grated parmesan cheese

dried oregano

chopped basil (for garnish)

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.

Fill the prebaked shells halfway with ricotta cheese.

Top with marinara sauce.

Sprinkle with the mozzarella, parmesan and oregano.

Return the shells to the baking sheet. Bake until bubbling, about 15 minutes.

Garnish with chopped basil.

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): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	0	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	0.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	0mg

Total Fat (g): 0g
Saturated Fat (g): 0g
Monounsaturated Fat (g): 0g
Polyunsaturated Fat (g): 0g
Cholesterol (mg): 0mg
Carbohydrate (g): 0g
Dietary Fiber (g): 0g
Protein (g): 0g
Sodium (mg): 0mg
Potassium (mg): 0mg
Calcium (mg): 0mg
Iron (mg): 0mg
Zinc (mg): 0mg
Vitamin C (mg): 0mg
Vitamin A (i.u.): 0IU
Vitamin A (r.e.): 0RE

Folacin (mcg): 0mcg
Niacin (mg): 0mg
Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refuse: 0%

Food Exchanges

Grain (Starch): 0
Lean Meat: 0
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 0
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 0 **Calories from Fat:** 0

% Daily Values*

Total Fat	0g		0%
Saturated Fat	0g		0%
Cholesterol	0mg		0%
Sodium	0mg		0%
Total Carbohydrates	0g		0%
Dietary Fiber	0g		0%
Protein	0g		
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Vitamin A			0%
Vitamin C			0%
Calcium			0%
Iron			0%

** Percent Daily Values are based on a 2000 calorie diet.*