

# Smokey Sausage Mini Tarts

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## **Yield: 12 mini tarts**

*all-purpose flour*

*1/2 package (17.3 ounce) puff*

*pastry sheets, thawed*

*6 ounces (1-1/2 cups) kielbasa, diced*

*2 tablespoons orange marmalade OR*

*your favorite jam*

*1 tablespoon Dijon mustard*

*fresh parsley, chopped*

## **Preparation Time: 15 minutes**

Preheat the oven to 400 degrees.

Sprinkle the flour on a work surface. Unfold the pastry sheet on the work surface. Roll the sheet into a 10x15-inch rectangle. Cut the pastry sheet into twenty-four (1-3/4-inch) mini muffin-pan cups.

In a medium bowl, stir the kielbasa, marmalade and mustard. Spoon about one tablespoon of the kielbasa mixture into each tart shell.

Bake for 15 minutes or until the pastries are golden brown. Sprinkle the pastries with the parsley before serving.

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Per Serving (excluding unknown items): 1173 Calories; 90g Fat (69.2% calories from fat); 30g Protein; 60g Carbohydrate; 2g Dietary Fiber; 105mg Cholesterol; 2173mg Sodium. Exchanges: 3 1/2 Grain(Starch); 3 Lean Meat; 15 1/2 Fat; 0 Other Carbohydrates.