Mix & Match
Mini Tarts

These bite size appetizers are a tasty addition to any holiday party’s menu. Use this recipe as a guide but feel free to customize with your favorite filling combinations – the options are endless!

<table>
<thead>
<tr>
<th>YIELD</th>
<th>PREP TIME</th>
<th>TOTAL TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>14 SERVINGS</td>
<td>15 MIN</td>
<td>25 MIN</td>
</tr>
</tbody>
</table>

**INGREDIENTS**

1 box Phyllo Tart Shells (14 mini shells)

**Filling Options:**

**Onion Jam & Blue Cheese:**
- 5 Tbsp Onion Bacon Jam (see separate recipe)
- 3 oz Blue Cheese, crumbled (about 5 Tbsp)

**Brie & Cranberry:**
- 5 Tbsp Cranberry Sauce, canned, whole berry
- 3 oz Brie, cut into ½” pieces
- 1 Tbsp Rosemary, fresh, chopped

**Goat Cheese & Spiced Pecan:**
- 3 oz Goat Cheese, crumbled (about 5 Tbsp)
- ¼ cup Maple Rosemary Spiced Nuts (see separate recipe)

**Spinach & Artichoke:**
- ¼ cup Spinach & Artichoke Dip (see separate recipe)
- 5 Tbsp Parmesan Cheese, grated

**DIRECTIONS**

1. Gather all necessary equipment and ingredients. Preheat oven to 350°F. Line a small sheet tray with parchment paper or foil.

2. Place phyllo shells on prepared sheet tray and fill each shell with 1-2 tsp of your desired fillings. For example, for the onion jam and blue cheese version: fill each cup with about 1 tsp of onion jam and about 1 tsp of crumbled blue cheese.

3. Once all shells are filled, bake for about 10 minutes, until fillings are hot and bubbly and shells are lightly browned and crisp.

**CHEF’S NOTES**

Phyllo is a great option for calorie conscious appetizers because it has almost no fat – leaving room for you to add more decadent fillings. The premade shells make your appetizer assembly a breeze!

If you can’t find premade phyllo shells, you can also use a sheet of frozen puff pastry. Simply roll out a sheet of defrosted pastry and cut into 3”x3” squares. Spray a mini muffin pan with nonstick spray and then place a square in each cup, pressing down lightly. Add your fillings and bake at 475°F for about 10 minutes. Puff pastry will add additional calories and saturated fat to your recipe, but you’ll get light and fluffy mini tarts that are almost as easy as the phyllo shells.