



Tomato & Sausage Tartlets

directions

1. Preheat oven to 375 degrees.
2. Place tartlet shells on a baking sheet.
3. Smear a bit of mustard over the bottom of each tartlet shell.
4. Add a bit of shredded cheese to the bottom of each shell and top cheese with some of the sausage crumbles.
5. Top sausage in each shell with tomato slices, sprinkle with salt & pepper.
6. Evenly divide egg-milk mixture between shell. Add any remaining sausage crumbles to top of tarts and sprinkle each with some of the Parmesan cheese.
7. Bake until puffy & golden brown.



8

servings

10 min

prep time

18 - 20 min

cook time

ingredients

Brown any Swaggerty's Farm sausage (4 sliced patties or 1/4 roll or 4 links cut into small pieces) with 1 tsp dried thyme and crumbled

8 store bought frozen tartlet shells

1 tbsp Dijon style mustard

1/2 cup shredded Monterey Jack or Mozzarella cheese

1 ripe medium size tomato sliced with slices cut into quarters

A few cherry tomatoes slices

1 egg & 1/2 cup whipping cream mixed together (we mixed in a glass jar with lid)

1/2 cup shredded Parmesan cheese

Salt & black pepper to taste

Pairs well with: Cut up fruit, green salad, dinner parties

Special Kitchen Tools: N/A