



# 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 <i>servings</i>	10 m <i>prep time</i>	18 - 20 mi <i>cook time</i>
<b>ingredients</b>  <i>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</i>  <i>8 store bought frozen tartlet shells</i>  <i>1 tbsp Dijon style mustard</i>  <i>1/2 cup shredded Monterey Jack or Mozzarella cheese</i>  <i>1 ripe medium size tomato sliced with slices cut into quarters</i>  <i>A few cherry tomatoes slices</i>  <i>1 egg &amp; 1/2 cup whipping cream mixed together (we mixed in a glass jar with lid)</i>  <i>1/2 cup shredded Parmesan cheese</i>  <i>Salt &amp; black pepper to taste</i>		

## To Serve

N/A

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