

Tartelettes de Provence

(Yields about 24)



Ingredients:

Thick bacon, large fat pieces removed, small dice – 6 slices

Garlic, minced – 2 tsp

Fresh Spinach, stems removed, roughly cut – 5 oz

Sea Salt & Freshly cracked Pepper

Pastry Pie Crusts – 1 package

Cream Cheese, softened – 8 oz

Herbes de Provence – 2 tsp

Blue Cheese, divided – 3 cups

Roma Tomatoes, sliced – 6 large

EVO oil

Basil Chiffonade

Preparation:

Preheat oven to 375 degrees.

In a saucepan, sauté bacon dice and garlic in a little olive oil, add spinach in batches. Remove from heat when spinach is done.

Unwrap the pie crust dough and check with the supplied 2½" round cutter.

The dough should yield about 12 cutouts each, if not, roll it out a bit and cut 24 circles. Arrange them on a baking sheet lined with parchment paper.

Stir together (mix with a fork) soft cream cheese, Herbes de Provence, 2 cups blue cheese and divide on pie rounds.

Top each pie round with spinach/bacon mix and a slice of tomato.

Bake for about 12 minutes or until toasted.

Remove and top with extra blue cheese.

Return to oven for 3-5 minutes or until cheese is melted!

Splash some drops of EVO oil on top and garnish with basil chiffonade.