

Goat Cheese Bacon Tartlets

FromMyCarolinaHome.com

4 oz goat cheese
6 slices bacon, cooked and crumbled
1/4 cup green onions, white and
pale green parts chopped
2 eggs
3 tablespoons milk
1/2 tsp garlic salt
1/2 tsp lemon pepper
4 oz grated Parmesan cheese
30 frozen mini phyllo tartlet shells



Preheat oven to 350 degrees. Place tartlet shells on a cookie sheet, leaving an inch of space between them. Divide goat cheese evenly into tartlet shells. Add bacon crumbles and green onions to each tartlet. Beat eggs with a wire whisk adding garlic salt and lemon pepper until well mixed. Pour into tartlet shells filling the shells. Top with Parmesan cheese.

Bake for 20 minutes or until set and lightly browned. Serve warm or at room temperature.

Yield – 30 appetizers