



Tiny Tomato Tarts

READY IN



50 min.

SERVINGS



30

CALORIES



113 kcal

Ingredients

- ☐ 30 servings garnish: basil leaves fresh
- ☐ 14.5 oz canned tomatoes diced canned
- ☐ 1 oz freshly cheddar cheese shredded
- ☐ 1 tablespoon basil fresh chopped
- ☐ 0.7 cup mayonnaise
- ☐ 1 oz freshly mozzarella cheese shredded
- ☐ 0.5 cup parmesan cheese grated
- ☐ 14.1 oz piecrusts refrigerated

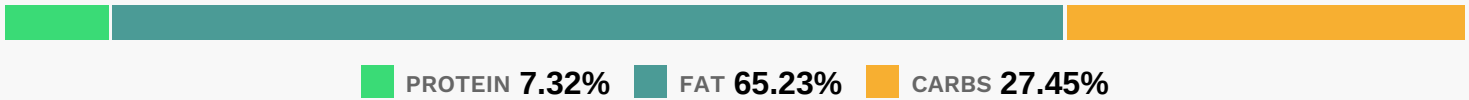
Equipment

- ☐ bowl
- ☐ paper towels
- ☐ oven
- ☐ wire rack
- ☐ muffin liners

Directions

- ☐ Preheat oven to 425
- ☐ Unroll piecrust on a lightly floured surface; roll into a 12-inch circle.
- ☐ Cut into 24 rounds using a 2-inch scalloped-edge round cutter. Press rounds into bottoms of ungreased miniature muffin cups. (Dough will come slightly up sides, forming a cup.) Prick bottom of dough once with a fork.
- ☐ Bake at 425 for 4 to 5 minutes or until set. Cool in pans on a wire rack 15 minutes. Reduce oven temperature to 350
- ☐ Meanwhile, drain tomatoes well, pressing between paper towels.
- ☐ Combine tomatoes and chopped basil in a small bowl; season with desired amount of salt and pepper. Stir together mayonnaise and next 3 ingredients in a medium bowl. Divide tomato mixture among pastry shells, and top with mayonnaise mixture.
- ☐ Bake at 350 for 18 to 20 minutes.
- ☐ Serve immediately.
- ☐ Garnish, if desired.
- ☐ Note: To make ahead, bake and cool pastry shells as directed in Steps 1 and 2.
- ☐ Remove from muffin pans, and store in an airtight container up to 3 days. Return pastry shells to muffin pans, and fill and bake as directed.

Nutrition Facts



Properties

Glycemic Index:9.4, Glycemic Load:0.32, Inflammation Score:-2, Nutrition Score:3.0782608597175%

Nutrients (% of daily need)

Calories: 113.31kcal (5.67%), Fat: 8.25g (12.69%), Saturated Fat: 2.24g (14%), Carbohydrates: 7.81g (2.6%), Net Carbohydrates: 7.18g (2.61%), Sugar: 0.65g (0.72%), Cholesterol: 5.23mg (1.74%), Sodium: 145.55mg (6.33%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.08g (4.16%), Vitamin K: 18.46µg (17.58%), Manganese: 0.11mg (5.49%), Calcium: 37.43mg (3.74%), Phosphorus: 34.42mg (3.44%), Vitamin A: 172.12IU (3.44%), Iron: 0.61mg (3.41%), Vitamin B1: 0.05mg (3.28%), Folate: 13.13µg (3.28%), Vitamin E: 0.43mg (2.87%), Selenium: 1.97µg (2.82%), Vitamin B3: 0.55mg (2.74%), Vitamin B2: 0.04mg (2.64%), Fiber: 0.63g (2.51%), Copper: 0.05mg (2.25%), Vitamin C: 1.63mg (1.98%), Potassium: 64.68mg (1.85%), Magnesium: 7.14mg (1.78%), Zinc: 0.26mg (1.7%), Vitamin B6: 0.03mg (1.66%), Vitamin B5: 0.12mg (1.16%)