

TARTELETTES AUX PETITS-POIS, POIREAUX ET CHÈVRE

(PEA, LEEK AND GOAT CHEESE TARTLETS)

Makes about 24 tartlets



INGREDIENTS:

- 2 tablespoons unsalted butter
- 1 1/2 cup leeks, sliced thin
- 1 cup small peas (frozen are OK)
- 1 tablespoon chopped fresh tarragon
- 1 tablespoon chopped fresh parsley
- 4-ounce package soft goat cheese, crumbled
- Sea salt to taste
- Freshly ground black pepper to taste
- 3 large eggs, room temperature, lightly beaten
- 2 packages frozen phyllo tartlet shells (or any other pre-baked tart shell)

DIRECTIONS:

1. Preheat oven to 350°.
2. In a small sauté pan, melt butter over medium heat. Melt leeks until soft, 6 minutes. Reduce heat to low and add peas, tarragon, and parsley. Cook until the peas are heated through, 3 minutes. Add the goat cheese and stir gently until well mixed. Remove from heat and adjust with salt and pepper.
3. Transfer mixture to a large bowl and let cool. Add cooled pea mixture to beaten eggs and stir to combine.
4. Arrange baked tartlet shells on a baking sheet. Fill each tartlet with egg mixture.
5. Bake until centers are set, 12 minutes. Halfway through the cooking, remove the sheet and rotate it 180 degrees for even cooking. Let cool 5 minutes after cooking.
6. Serve tartlets at room temp with a small pile of lightly dressed salad and a glass of Chardonnay. Perfect on a warm Spring afternoon!

This sophisticated and healthy treat is made simple by using pre-baked phyllo tartlet shells.

