

Grayson's Tarts

Category: Appetizer

Servings: 4

Rating: 10

Source: Ian Smith

Description:

Ingredients:

- ionion 1 large
- ivegetable oil 1 tablespoon
- ichicken 1/2 pound breast
- .swiss cheese 2 ounces
- iegg 2
- !cream 1 cup
- !salt 1/8 teaspoon
- !thyme 1/4 teaspoon
- .pepper pinch
- !Robin Hood crust mix

Instructions:

Saute the onion in 1T oil until it is carmelized. Set aside on a paper towel to drain and cool. Poach the chicken and chop it into 1/4" cubes. Preheat the oven to 400¼. Shred the cheese and set it aside. Combine the eggs, cream, salt, thyme, and pepper and blend well. Line 10 muffin cups with pastry. Sprinkle bottom of each tart with chicken, then cheese. Fill each cup 3/4 full with egg mixture. Sprinkle each tart with a generous amount of onion. Bake for 20m at 400°, then 30m longer at 350°, or until golden brown and cooked through.