

# DINNERLY



## Creamy Bacon & Mushroom Mini Tarts with Parmesan & Fresh Thyme



30-40min



2 Servings

Level up your dinner menu with this PremiYUM recipe! Small but mighty, these savory appetizer tarts might upstage the main course. Bacon, mushrooms, and shallots bring the umami factor while cream cheese and Parmesan bring irresistible richness. Thanks to our ready to bake crescent dough, they'll be out of the oven, puffed up and golden, in just 10 minutes. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)



## WHAT WE SEND

- ½ lb mushrooms
- 1 shallot
- ¾ oz Parmesan <sup>1</sup>
- ¼ oz fresh thyme
- 4 oz pkg thick-cut bacon
- 2 (1 oz) cream cheese <sup>1</sup>
- 8 oz crescent dough <sup>2,3</sup>

## WHAT YOU NEED

- kosher salt & ground pepper

## TOOLS

- microplane or grater
- medium skillet
- 12-cup muffin tin

## ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 420kcal, Fat 24g, Carbs 30g, Protein 18g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the lower third.

Halve **mushrooms** and thinly slice. Finely chop **half of the shallot** (save rest for own use). Finely grate **Parmesan**. Pick **thyme leaves** from stems and finely chop 1½ teaspoons; discard stems.



### 2. Cook bacon

Place **bacon** in a medium skillet. Cook over medium-high heat until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer to a paper towel-lined plate. Drain **all but 2 tablespoons bacon fat** from skillet.

Coarsely chop bacon once cool.



### 3. Make filling

Add **mushrooms** and **shallots** to skillet with **bacon fat**. Cook over medium high heat, scraping up any browned bits from the bottom as mushrooms release liquid, until tender and liquid is evaporated, 5–7 minutes.

Transfer to a large bowl. Stir in **all of the cream cheese, bacon, chopped thyme**, and **all but 2 tablespoons of the Parmesan**. Season to taste with **salt** and **pepper**.



### 4. Assemble tarts

Lightly **flour** a work surface. Remove **crescent dough** and gently unroll. Pinch seams together. Cut into 12 squares.

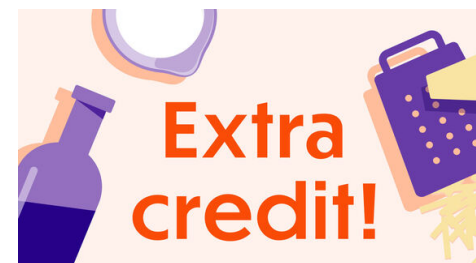
Line a 12-cup muffin tin with **dough squares**. Divide **filling** among them, a little more than 1 tablespoon filling per cup. Sprinkle with **remaining Parmesan**.



### 5. Bake & serve

Bake on lower oven rack until edges are golden brown, 8–10 minutes. Let cool to the touch.

Serve **bacon and mushroom mini tarts** with **remaining thyme leaves** sprinkled over top. Enjoy!



### 6. Pro tip!

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.