

DINNERLY



Appy Hour! Creamy Bacon & Mushroom Mini Tarts

with Parmesan & Fresh Thyme



30-40min



2 Servings

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 pie dough, they'll be out of the oven, puffed up and golden, in just 10 minutes. We've got you covered! (2p-plan makes 12 mini tarts; 4p-plan makes 24—nutrition reflects 1 tart)

WHAT WE SEND

- 2 (8.8 oz) pie dough ²
- ½ lb mushrooms
- 1 shallot
- ¼ oz fresh thyme
- 4 oz pkg thick-cut bacon
- 2 (1 oz) cream cheese ¹
- ¾ oz Parmesan ¹

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour ²
- olive oil

TOOLS

- microplane or grater
- medium skillet
- 12-cup muffin tin
- nonstick cooking spray

ALLERGENS

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

NUTRITION PER SERVING

Calories 270kcal, Fat 18g, Carbs 19g, Protein 7g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Let **pie doughs** rest at room temperature, at least 15 minutes.

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



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 Parmesan**. Season to taste with **salt and pepper**.



4. Assemble dough

Unroll **doughs** onto a **floured** work surface; roll each into a 12-inch circle. Using a 3¾-inch round cookie cutter, cut out 12 rounds (save scraps for own use).

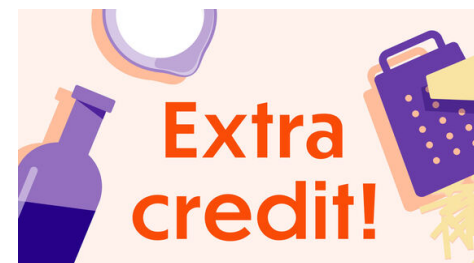
Lightly grease a 12-cup muffin tin with nonstick cooking spray. Press dough rounds into cups, starting from center to edges, until dough edges reach the top of the cups.



5. Bake & serve

Using a fork, lightly poke holes in centers of **dough rounds**. Add a little more than 1 **tablespoon filling** per cup. Sprinkle with **remaining Parmesan**. Bake on center oven rack until edges are golden brown, 15–20 minutes. Let cool to the touch.

Drizzle or brush **mini tarts** with **oil**. Serve 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.