

# Tiny Tomato Tarts

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## **Yield: 24 tartlets**

*1/2 package (14.1 ounce)  
refrigerated piecrusts  
1 can (14.5 ounce) petite diced  
tomatoes  
1 tablespoon fresh basil, chopped  
salt (to taste)  
pepper (to taste)  
2/3 cup mayonnaise  
1/2 cup Parmesan cheese, grated  
1/4 cup (1 ounce) cheddar cheese,  
freshly shredded  
1/4 cup mozzarella cheese, freshly  
shredded  
fresh basil leaves (for garnish)*

## **Preparation Time: 30 minutes**

Preheat the oven to 425 degrees.

Unroll a piecrust on a lightly floured surface; roll into a twelve-inch circle. Cut into 24 rounds using a two-inch scalloped-edge round cutter. Press the rounds into the bottoms of ungreased muffin cups. (The dough will come slightly up the sides, forming a cup.) Prick the bottom of the dough once with a fork.

Bake for 4 to 5 minutes or until set. Cool in the pans on a wire rack for 15 minutes. Reduce the oven temperature to 350 degrees.

Meanwhile, drain the tomatoes well, pressing between paper towels. In a small bowl, combine the tomatoes and chopped basil. Season with the desired amount of salt and pepper.

In a medium bowl, stir together the mayonnaise, Parmesan cheese, cheddar cheese and mozzarella cheese.

Divide the tomato mixture among the pastry shells. Top with the mayonnaise mixture.

Bake for 18 to 20 minutes.

Garnish as desired. Serve immediately.

Start to Finish Time: 50 minutes

*To make ahead, bake and cool the pastry shells as directed in step two and three. Remove from the muffin pans and store in an airtight container for up to three days. Return the pastry shells to the muffin pans and fill and bake as directed.*

*You may also purchase pre-made, frozen mini pastry shells in your grocer's frozen desserts department.*

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Per Serving (excluding unknown items): 1428 Calories; 152g Fat (90.9% calories from fat); 31g Protein; 3g Carbohydrate; trace Dietary Fiber; 137mg Cholesterol; 1864mg Sodium. Exchanges: 4 Lean Meat; 0 Vegetable; 13 1/2 Fat.

Appetizers

## Per Serving Nutritional Analysis

Calories (kcal):	1428	Vitamin B6 (mg):	.9mg
% Calories from Fat:	90.9%	Vitamin B12 (mcg):	1.4mcg
% Calories from Carbohydrates:	0.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	8.4%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	152g	Folacin (mcg):	23mcg
Saturated Fat (g):	35g	Niacin (mg):	trace
Monounsaturated Fat (g):	41g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	61g	Alcohol (kcal):	0
Cholesterol (mg):	137mg	% Refuse:	0.0%
Carbohydrate (g):	3g		
Dietary Fiber (g):	trace		
Protein (g):	31g		
Sodium (mg):	1864mg		
Potassium (mg):	153mg		
Calcium (mg):	948mg		
Iron (mg):	1mg		
Zinc (mg):	3mg		
Vitamin C (mg):	trace		
Vitamin A (i.u.):	1346IU		
Vitamin A (r.e.):	343RE		

## Food Exchanges

Grain (Starch):	0
Lean Meat:	4
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	13 1/2
Other Carbohydrates:	0

## Nutrition Facts

### Amount Per Serving

Calories 1428      Calories from Fat: 1299

### % Daily Values\*

<b>Total Fat</b>	152g	234%
Saturated Fat	35g	176%
<b>Cholesterol</b>	137mg	46%
<b>Sodium</b>	1864mg	78%
<b>Total Carbohydrates</b>	3g	1%
Dietary Fiber	trace	0%
<b>Protein</b>	31g	
<b>Vitamin A</b>		27%
<b>Vitamin C</b>		1%
<b>Calcium</b>		95%
<b>Iron</b>		8%

\* Percent Daily Values are based on a 2000 calorie diet.