## **Mini Tex-Mex Tarts**

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## Yield: 15 minitarts

1 hox (15 each) frozen phyllo minitarts
1/2 cup grated cheddar cheese
1/2 cup pepper jack cheese
2 ounces cream cheese
2 tablespoons mayonnaise
pico de gallo Preheat the oven to 375 degrees.

Place the frozen mini-tarts on a parchment-lined baking sheet.

Bake the tarts until browned and crisp (about 5 minutes). Remove to a platter to cool.

In a food processor, pulse the cheddar, pepper jack, cream cheese and mayonnaise until combined.

Divide the mixture among the prebaked shells. Return the shells to the baking sheet. Bake until bubbling, about 15 minutes.

Top with pico de gallo.

Start to Finish Time: 20 minutes

You may buy boxes of 15 frozen minitarts in your grocers frozen dessert section.

Per Serving (excluding unknown items): 623 Calories; 62g Fat (86.9% calories from fat); 19g Protein; 2g Carbohydrate; 0g Dietary Fiber; 131mg Cholesterol; 676mg Sodium. Exchanges: 2 1/2 Lean Meat; 8 Fat.

**Appetizers** 

## Dar Carring Mutritional Analysis

Calories (kcal):	623	Vitamin B6 (mg):	.2mg
% Calories from Fat:	86.9%	Vitamin B12 (mcg):	.8mcg
% Calories from Carbohydrates:	1.4%	Thiamin B1 (mg):	trace
% Calories from Protein:	11.7%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	62g	Folacin (mcg): Niacin (mg):	20mcg trace
Saturated Fat (g):	28g		

Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	17g 13g 131mg	Caffeine (mg): Alcohol (kcal):  9/ Pofuso:	0mg 0 0 0%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.):	2g 0g 19g 676mg 133mg 459mg 1mg 2mg 0mg 1487IU 439 1/2RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 2 1/2 0 0 0 8 0

## **Nutrition Facts**

Amount Per Serving	
Calories 623	Calories from Fat: 542
	% Daily Values*
Total Fat 62g	95%
Saturated Fat 28g	138%
Cholesterol 131mg	44%
Sodium 676mg	28%
Total Carbohydrates 2g	1%
Dietary Fiber 0g	0%
Protein 19g	
Vitamin A	30%
Vitamin C	0%
Calcium	46%
Iron	7%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.