

Tuna-Apple Mini Melts

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Yield: 45 mini tarts

*1 cup mayonnaise
1/2 cup Pink Lady apple (Gala
apple may be substituted), diced
1/3 cup celery, finely chopped
2 tablespoons red onion, minced
1 hard-cooked egg, peeled and
chopped
1 teaspoon fresh lemon juice
1/4 teaspoon Kosher salt
1/4 teaspoon freshly cracked pepper
2 cans (12 ounces ea) solid white tuna
in spring water, drained and flaked
3 packages (15 count ea) frozen mini-
phyllo pastry shells, thawed
12 deli Havarti cheese slices, cut into
four pieces each
thin Pink Lady apple slices (for
garnish)*

Preparation Time: 30 minutes

In a medium bowl, stir together the mayonnaise, apple, celery, red onion, egg, lemon juice, salt and pepper. Stir in the tuna. Cover and chill; for one hour.

Divide the mixture evenly among the phyllo shells (about one tablespoon each). Place the shells on a 15x10-inch jelly roll pan. Top with the cheese pieces.

Preheat the broiler with the oven rack 5-1/2-inches from the heat.

Broil the mini tarts for 1 to 2 minutes or until the cheese is melted.

Serve immediately. Garnish, if desired.

Per Serving (excluding unknown items): 1670 Calories; 192g Fat (97.0% calories from fat); 9g Protein; 4g Carbohydrate; 1g Dietary Fiber; 289mg Cholesterol; 1818mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 0 Fruit; 16 1/2 Fat.