

Chicken

Kentucky Hot Brown Tart

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Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 50 minutes

1 package (14.1 oz) refrigerated piecrusts
1 1/2 cups cooked turkey, chopped
2 cups (8 oz) white Cheddar cheese, shredded
1/4 cup fresh chives, finely chopped
6 bacon slices, cooked and crumbled
1 1/2 cups half-and-half, fat free
4 large eggs
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper
2 plum tomatoes, cut into 1/4-inch-thick slices
1/2 cup Parmesan cheese, freshly grated

Preheat oven to 425 degrees.

Unroll the piecrusts and stack on a lightly greased surface.

Roll the stacked piecrusts into a 12-inch circle. Fit the piecrust into a 10-inch deep-dish tart pan with a removable bottom. Press into the fluted edges. Trim off the excess piecrust along the edges. Line the piecrust with aluminum foil or parchment paper and fill with pie weights or dried beans. Place the pan on a foil-lined baking sheet. Bake for 12 minutes. Remove the weights and foil from the piecrust and bake for 8 more minutes.

Cool completely on a baking sheet on a wire rack (about 15 minutes).

Reduce oven temperature to 350 degrees.

Layer the turkey, cheese, chives and bacon in the tart shell on the baking sheet.

Whisk together the half-and-half, eggs, salt and pepper. Pour over the turkey.

Bake for 30 to 40 minutes or until set.

Place the tomatoes in a single layer on paper towels. Press the tomatoes lightly with the paper towels.

Arrange the tomatoes over the top of the tart and sprinkle with the Parmesan cheese.

Bake for 10 to 15 minutes or until the cheese is melted.

Cool on a baking sheet on a wire rack for 15 minutes.

Per Serving (excluding unknown items): 221 Calories; 10g Fat (46.1% calories from fat); 19g Protein; 8g Carbohydrate; trace Dietary Fiber; 179mg Cholesterol; 536mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 1 Fat.