



GOAT CHEESE MINI TARTS *WITH TE SPREADS*



- 1 package mini phyllo pastry shells
- 3 ounces goat cheese, broken into small pieces
- 6 Tbsp TE Spreads
- 1 bunch microgreens



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- Preheat oven to 375 °F.
- Place phyllo shells on a parchment paper-lined baking sheet.
- Place 1/2 tbsp of goat cheese in each shell.
- Place 1/2 tbsp TE Spreads (choose your favorites) on top of goat cheese in each shell.
- Bake for 8 -10 minutes or until warmed through.
- Garnish with microgreens (optional).

See more at www.TasteElevatedShop.com

