



## apple-cheddar tartlets with greens

cook time:

25

prep time:

20

featured product:

**SUPERGREENS!**

find crispy, flaky heaven in this apple-cheddar tartlets with greens recipe! packed with our SUPERGREENS! these tartlets don't sacrifice any flavor. both savory & sweet, the flavors in these bites are perfectly balanced and memorable. perfect for holiday brunch or as a crowd pleasing appetizer!



### ingredients

6 servings

1 package **organicgirl® SUPERGREENS!** ?

2 teaspoons olive oil

½ teaspoon fine sea salt

1 sheet prepared puff pastry, thawed

1 egg, well beaten

2 medium sweet-tart apples, such as honeycrisp, cored and thinly sliced

1 cup shredded sharp cheddar (4 ounces)

6 sprigs fresh thyme Honey, optional

### substitutions

? substitute with **baby spinach**

### directions

1. preheat oven to 375°F. line a baking sheet with parchment.

2. in a medium skillet heat oil over medium, add greens and salt. cook, stirring occasionally, until wilted. transfer to a colander and allow excess moisture to drain.

3. on a lightly floured surface, roll out puff pastry into a 10 x 12" rectangle. cut into 6 rectangles. place pastry on baking sheet and brush with egg. divide greens between pastry rectangles, then top with apples, cheese, and thyme.

4. bake until browned, about 20 minutes. cool 5 minutes on baking sheet. if desired, drizzle with honey before serving.