



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.