apple-cheddar tartlets with greens



cook time:	prep time:	featured product:
25	**20**	**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.