

Broccoli and Cheddar Tartlets



PREPARATION TIME
10 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
tomato salad



You can retain the silky smooth texture of these classic tartlets and stretch your grocery budget

by substituting 1 cup whole milk for the half-and-half cream specified in the recipe.

SHOPPING LIST

- half-and-half • green onions
- Cheddar cheese
- tartlet shells • broccoli

ON HAND

- eggs

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INGREDIENTS

- 3 eggs
- 1 cup half-and-half
- 1/4 cup chopped green onions
- 1 cup shredded Cheddar cheese
- 1 1/2 cups chopped broccoli florets or 1 (10-ounce) package frozen chopped broccoli
- 8 unbaked frozen tartlet shells (1 ounce each)

SERVES **8**

COOKIN'
Express

- Save cleanup time by lining the baking sheet with foil or parchment paper before baking the tartlets.

Make Ahead

Prepare the filling through step 2 up to 2 hours ahead. Refrigerate until ready to use.

VARIATION

For a delicious springtime variation, substitute asparagus tips for the broccoli florets.

- 1** Preheat oven to 350°F. Beat eggs in a medium bowl until frothy for just a few seconds.



- 2** Add half-and-half to bowl; mix well. Add green onions, Cheddar and broccoli; mix well.

- 3** Spoon filling into tartlet shells. Place shells 3 inches apart on a baking sheet.



- 4** Bake tartlets until knife inserted in center comes out clean, about 30 minutes. Let stand for several minutes before serving.