



Tomato Cheese Tartlets

Ingredients:

1 garlic clove
4-5 medium ripe tomatoes (1-1/2 cups chopped)
1 tablespoon olive oil
3/4 cup shredded Gruyere cheese
1/2 teaspoon dried basil
Salt and freshly ground pepper
1/3 cup Panko breadcrumbs
1/2 tablespoon butter
2 tablespoons grated Parmesan cheese
24 baked miniature phyllo tart shells

Directions:

1. Wash hands with soap and water.
2. Preheat oven to 450° F.
3. Remove peel from garlic clove, cut off thick end and rinse clove under cool running water. Mince and set aside.
4. Rinse tomatoes under cool running water, rubbing gently. Remove core from each tomato, quarter, remove seeds and chop. Set aside.
5. In a small skillet, sauté garlic in oil for 1 minute. Add the tomatoes; cook until liquid has evaporated.
6. Remove skillet from the heat; stir in the Gruyere cheese and basil. Add salt and pepper to taste.
7. In a small microwaveable bowl, melt the butter in a microwave. Stir in the breadcrumbs and Parmesan cheese.
8. Spoon 1 teaspoonful of the tomato cheese mixture into each tart shell. Top each tart with 1 teaspoon of the crumb mixture.
9. Place on an ungreased [baking sheet](#). Bake for 5-8 minutes or until bubbly. **Yield:** 24 tartlets.

Recipe adapted from <http://www.tasteofhome.com>