

Spinach and Goat Cheese Tartlets with Chives

Makes 24 tartlets

Ingredients:

- 4 Tbsp unsalted butter, melted
- 24 Phyllo Shells
- 2 Tbsp+ grated parmesan cheese
- 1 large shallot, minced
- 1 clove garlic, minced
- 1 tsp all-purpose flour
- ¼ Cup milk
- Pinch of freshly grated nutmeg
- Kosher salt and freshly ground pepper
- 3 ½ - 4 oz mild goat cheese, softened
- 2 tsp finely grated lemon zest
- 1 Tbsp white wine vinegar
- 2 large eggs, separated
- 1 10-oz box frozen chopped spinach, thawed and squeezed dry
- Chopped chives, for garnish

Directions:

Preheat oven to 350 degrees. Lightly oil the mini muffin tins.

To make the filling:

Heat 3 Tbsp butter in a saucepan over medium heat. Add the shallot and garlic and cook until translucent.

Stir in the flour, then add the milk and stir until the mixture is smooth, 1 minute.

Add the nutmeg, ½ tsp salt and pepper to taste.

Stir in the goat cheese, lemon zest and vinegar until the cheese melts.

Remove from the heat and mix in the egg yolks and then the spinach.

Beat the egg whites to stiff peaks and fold into the spinach filling.

Brush the outside of the phyllo cups with the melted butter

Spoon about 1 Tbsp filling into each phyllo cup and top with the remaining parmesan.

Bake until the filling is set. 15 min.

Cool slightly in the pan. Remove and top with the chives.

Recipe by Susan Stockton of Food Network