

Brie and caramelized Shallots Puff Pastry Brie Tart

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/holiday-brie-croute-puff-pastry-recipe>

Ingredients:

- 1 cup cherry tomatoes cut in half
- 1 cup baby spinach fresh, washed and dried
- 12 slices brie about 1/4 inch thick
- 1/2 cup peas cooked, preferably fresh
- 6 shallots peeled and thinly sliced
- 3 tablespoons butter
- 3 tablespoons Dijon mustard maybe a bit more
- 1 sheet puff pastry about 12in x 12in
- seasoning salt and pepper

Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 62 grams
3. Cholesterol: 75 milligrams
4. Fat: 48 grams
5. Fiber: 3 grams
6. Protein: 23 grams
7. SaturatedFat: 20 grams
8. Sodium: 570 milligrams
9. Sugar: 3 grams

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