

Roasted Red Pepper and Goat Cheese Tartlets

with Chamomile Honey Drizzle

These delightful tartlets feature roasted red peppers and creamy goat cheese, drizzled with a sweet chamomile honey for a perfect balance of flavors.

PREP TIME: 20 minutes

TOTAL TIME: 35 minutes

COOK TIME: 15 minutes

TARTLETS:

1 pkg mini phyllo tart shells	1/2 t garlic powder
1/2 C roasted red peppers, finely chopped	1/2 t onion powder
1/2 C goat cheese, softened	1/4 t salt
1/4 C cream cheese, softened	1/4 t black pepper
1 T fresh basil, chopped	

CHAMOMILE HONEY DRIZZLE:

1/4 C honey	brewed and cooled
1/4 C Chamomile tea (Adagio.com),	1 t lemon juice

PREPARE TARTLET FILLING: In a medium bowl, combine the roasted red peppers, goat cheese, cream cheese, basil, garlic powder, onion powder, salt, and black pepper. Mix well.

ASSEMBLE TARTLETS: Preheat your oven to 375°F. Fill each mini phyllo tart shell with the goat cheese mixture. Arrange on a baking sheet.

BAKE TARTLETS: Bake for 10-15 minutes, or until the tartlets are golden brown and the cheese is slightly melted.

PREPARE CHAMOMILE HONEY DRIZZLE: In a small saucepan, combine the honey, brewed Chamomile tea, and lemon juice. Bring to a simmer and cook for 5 minutes, or until the mixture thickens slightly.