



Mushroom & Goat Cheese Tartlets

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup cremini mushrooms, washed & roughly chopped

1 cup white mushrooms, washed & roughly chopped

3 tablespoons olive oil

2 cloves garlic, minced

2 tablespoons fresh thyme, divided

1/3 cup red wine

1/2 teaspoon salt

4 ounces goat cheese

24 pre-made phyllo dough shells

Instructions

1. Heat olive oil on medium heat and add garlic. As garlic cooks, add mushrooms, red wine and 1 tablespoon thyme. Cook until wine evaporates and mushrooms become soft, approximately 5-10 minutes.

2. While mushrooms cook, crisp fillo shells in a preheated 350 degree oven for 3-5 minutes or until golden. Allow to cool.

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3. When mushrooms are done, allow to cool completely.
 4. Dollop goat cheese on the bottom of each cooled fillo shell. Top each with mushrooms.
 5. Sprinkle remaining thyme leaves over shells.