Chicken & Pear Tarts

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups cooked chicken, shredded or diced

2 Pears, peeled and diced

3 Tablespoons Onion, finely diced

1 Tablespoon fresh Thyme

1/2 Tablespoon red pepper flakes

Juice from 1 lemon

1 Tablespoon lemon zest

1/4 cup white balsamic vinegar

1/2 cup apricot jam

Puff Pastry or Phyllo Dough

Instructions

Toss the pears in lemon juice to prevent browning. Mix it with the chicken. In a separate bowl, combine the remaining ingrediants. Add it to the chicken & pear and season with salt & pepper to taste.

Roll out the dough and cut into circles or squares. Oil a cup cake pan and put the

dough peices into the cup holes. Fill the shells with the chicken mixture. Bake uncovered at 375 for 30 minutes or until bubbly.