

Cranberry Chicken Tartlets



Servings:

12

Prep Time:

10 minutes

Cook Time:

20 minutes

Ingredients

- 1 package **Pie Dough or Flatbread Dough**
- $\frac{3}{4}$ lb **Rotisserie Chicken Breast**, shredded
- 2-3 oz **Cream Cheese**, softened
- 1 cup **Fresh Cranberries**, chopped
- 1 $\frac{1}{2}$ tbsp **Red Onion**, diced
- $\frac{1}{2}$ **Jalapeno**, diced
- 1 tbsp **Fresh Cilantro**, chopped
- 1 tsp **Fresh Lime Juice**
- 1 tsp **Sugar**
- - Pinch of **Sea Salt**

Method of Preparation

Step 1

Preheat oven to 400°F. Lightly grease mini muffin pan.

Roll out dough and cut into 24 squares.

Step 2

Line each cup with a square of dough.

Step 3

Mix together shredded chicken and cream cheese. Divide the chicken between the dough cups.

Bake for 15-20 minutes or until dough is golden brown and crisp. Remove from oven.

Step 4

Combine the remaining ingredients to make the cranberry salsa.

Step 5

Top each tartlet with a spoonful of the cranberry salsa.

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