



Mini Tarts of Chicken, Spinach, York Ham and Mozzarella

Ingredients:

Small pie shell (Ready made “tapa for empanada”)

1 unit

Spinach

½ bunch

Mozzarella

80 grs.

Nutmeg

½ teaspoon

Chicken

50 grs.

York Ham

1 slice

Salt and pepper

to taste

Egg

1 unit

Grated cheese

to taste

Vegetable oil spray

necessary amount

Preparation:

Wash the spinach and put it in the BigCheff. Microwave 2 minutes on high, take the spinach out and drain. Sprinkle the pie shell with vegetable oil spray and line the BigCheff base. Prick with a fork many times and microwave for 1 minute on high.

Chop the spinach with the mozzarella. Mix well with the nutmeg and half of the egg.

Chop the chicken with the other half of the egg add salt and pepper and mix.

Then fill the mini tarts with the spinach preparation, then put the ham and cover with the Chicken preparation. Sprinkle grated cheese on top of it. Cover and microwave for 2 ½ minutes on high.

