

Ratatouille Tarts

Prep Time: 25 min

Total Time: 60 min

Makes: 24

Ingredients

2 tablespoons olive oil
 1 onion, finely chopped
 2 cloves garlic, crushed
 1 small red chilli, finely chopped
 1 small zucchini, finely sliced
 1 small eggplant, finely chopped
 1 small red capsicum, finely chopped
 300 g jar salsa
 2 tablespoons tomato paste
 1 tablespoons VEGEMITE
 1 teaspoon brown sugar
 Freshly ground black pepper, to taste
 1/2 cup water
 3 eggs, lightly beaten
 2 tablespoons chopped parsley
 16 sheets filo pastry
 Olive oil spray
 1 cup grated KRAFT Tasty Cheese
 Fresh oregano leaves, for garnish



Instructions

HEAT the oil in a saucepan and sauté the onion, garlic and chilli for 2-3 minutes. Add the vegetables, salsa, tomato paste, VEGEMITE, sugar, pepper and water. Simmer for 6-8 minutes. Cool before stirring in eggs and parsley.

SPRAY each sheet of filo with oil and make 4 stacks with 4 sheets in each. Cut each stack into 6 squares and press each into a greased 1/3 cup capacity muffin pan. Spoon in the vegetable filling and then sprinkle with grated cheese.

BAKE in a moderate oven 180oC for 20-25 minutes or until filling is set and golden brown. Serve hot or cold.