

Jimmy Dean Southwestern Sausage Tarts

Jacob · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

A snap to make these Southweststyle egg sausage Cheddar and salsa tarts are perfect for brunch or as party appetizers

Ingredients

- - 1 (16 ounce) package Regular Flavor Jimmy Dean Pork Sausage
- cooked
- crumbled and drained - 2 (15 ounce) packages refrigerated pie crusts - 2 cups chunky-style salsa
- drained - 6 eggs
- lightly beaten - 1 teaspoon salt - 1 teaspoon pepper - ½ cup milk - 1 cup shredded Cheddar cheese

Instructions

1. Preheat oven to 350 degree F. Unwrap piecrusts and roll each out to slightly thinner than original thickness. Use a 4-inch cookie cutter to cut circles out of crust; gently press each circle into bottom and up the sides of ungreased muffin cup baking pans (crust will not reach top of tin). If necessary
2. re-roll dough scraps to make additional dough circles. Combine cooked sausage with remaining ingredients; mix well. Spoon mixture into each crust
3. filling about 3/4 full. Bake 40 minutes or until crust is browned. Tips Time Saving Tip: One package of 9.6 oz fully cooked Jimmy Dean(R) Hearty Sausage Crumbles may be substituted for one 16 oz. roll of fresh breakfast sausage in most dishes.