

# Avocado And Ceese Tart

SERVINGS: **6 SERVINGS**

Tart ciasto przepis Tomato-Chili Ketchup przepis Apple Balsamic przepis

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## Ingredients

**1** cup soft goat cheese  
**3** tbsp whipping cream  
**1/4** cup grated parmesan  
**1/3** cup Tomato-Chili Ketchup  
salt pepper  
**1** avocado,peeled and sliced  
Apple Balsamic Dressing  
oil for drizzling

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## Directions

Oven 350F

Combine goat cheese,whipping cream,parmesan and Tomato-Chili Ketchup in a small bowl.Season with salt and pepper.Fill each tart shell with goat cheese mixture.Top each with a few slices of avocado and a tiny spoonful of Tomato-Chili Ketchup.Warm through in oven for 8 min..Make a swirl on a plate with Apple and Balsamic Dressing and place warm tart on top.Finish with a drizzle of oil.

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