



[Bacon Asparagus Tartlet Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Bacon Asparagus Tartlet Ingredients:

- ½ cup Bacon
- 1/8 Onion
- ½ cup Asparagus, fresh
- ½ cup Cheddar, shredded
- 3 Eggs
- 1 tsp Italian Herb Seasoning
- 1 tsp Garlic, minced
- Salt, to taste
- Pepper, to taste
- 18 Mini Tartlet Shells

Bacon Asparagus Tartlet Directions:

- Preheat oven to 350°.
- Precook your bacon if you have not purchased precooked.
- Drain grease from bacon, cool slightly, dice bacon into small pieces.
- Dice onion into small pieces.
- Dice asparagus into very small pieces.
- Combine the diced bacon, onion, asparagus and cheddar in a bowl. Combine well.
- Add the eggs, Italian herb seasoning, garlic, and salt and pepper to taste. Mix to combine.
- Arrange the tartlet shells on a parchment lined baking sheet.
- Fill tartlets, dividing the filling evenly between all the tart shells.
- Bake in the oven for 12 – 15 minutes or until the tops of the tarts are golden brown
- Remove from the oven and let cool slightly before serving.