

Leek Zucchini and Feta Pie Crust Cups

Ingredients:

1 box of pie crust thawed
2 medium size leeks
2 zucchini grated
6 oz crumbled feta cheese
1/2 cup grated Gruyère
1 tsp black pepper
1 cup heavy cream
1 egg
Spray oil for greasing the pan
1 tablespoon of butter

Instructions:

- Preheat the oven for 350 degrees
 - on a skillet melt the butter add chop leeks, cook for few minutes, add the grated zucchini then add the pepper
 - in a bowl combine heavy cream, egg and cheese mix together. Add leeks mixture and stir together
 - cut pie crust 12 uniform round. Place each round in the muffin pan
 - Spoon the mixture into each tart and bake in the oven for 30 minutes until the edge are nicely brown.
- Let cool slightly and transfer each tart to a plate.

Enjoy,
Jenan Afaneh