

Leek & Parmesan Bistro Snack Bites

PORTIONS	PREPARATION TIME	COOK TIME
1	60 min	15-20 min

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST	LUNCH	BRUNCH	APPETIZER
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RECIPE CREATED BY
Katherine Duris, Chef

/ List of ingredients



Leek & parmesan bistro 52401
Quantité: 1

1 12-muffin pan

CHEF'S TIP

Use a larger muffin tin and cut the bistro in ½ vs. ¼ for a slightly larger appetizer and serve with soup or salad of your choice.



BRIDOR

/ Preparation steps

STEP 1

Thaw at room temperature for 60 minutes while pre-heating the oven to 350°F.

STEP 2

Spray the muffin pan with a light coating of non-stick spray.

STEP 3

Cut the bistro into quarters. Pinch the short sides together and place pinch-side down in the prepared muffin cups.

STEP 4

Bake in the 350°F oven for 15 to 20 minutes, until golden brown.