



## Easy Bacon and Onion Tartlets

### Ingredients

- 12 pcs Sliced Bread
- 2 tbsp unsalted butter
- 1 cup Bacon
- 1 Onion
- 4 pcs Egg
- 1 packet NESTLÉ All Purpose Cream 125ml
- 1 packet CARNATION® Evaporated Milk
- 0.25 cup Cheese
- 0.13 tsp Ground Nutmeg
- 2 tbsp Parsley
- 1 sachet MAGGI® Magic Sarap® 8g

### Instruction

1. Lightly brush flattened bread with butter. Mold into muffin pans and toast for 2mins. Remove and set aside.
2. Sauté bacon until crispy. Add onion in the same pan and sauté until golden brown. Set aside to cool.
3. Beat eggs with NESTLÉ® All Purpose Cream, Nestlé® Carnation Evap, bacon and onion, cheese, nutmeg and parsley in a bowl. Season with MAGGI® Magic Sarap®.
4. Pour into muffin pan lined with bread and bake in the toaster until barely set or until a toothpick inserted comes out clean. Set aside to rest .Transfer on a serving plate and serve.

### Nutrition

Carbohydrates	21.03 g
Energy	240.98 kcal
Fats	13.25 g
Protein	8.89 g

45 Minutes

12 Servings