

Bacon and Leek Tart

Ingredients

- 8 Bacon Slices (cut into 2-inch pieces)
- 2 Leeks (cut into 2 1/2-inch strips)
- 17 oz Puff Pastry (thawed)
- 4 oz Fontina Cheese (or swiss, shredded)

Instructions

- 1.Heat oven to 375° F. Cook the bacon in a skillet over medium heat until crisp, 6 minutes. Transfer to a paper towel-lined plate.
- 2.Discard all but 1 tablespoon of the drippings and return to medium heat. Add the leeks and cook for 3 minutes.
- 3.Unfold the puff pastry and place on 2 parchment-lined baking sheets. Sprinkle with the cheese and scatter the leeks and bacon over the tops. Bake until the pastry is golden brown and crisp, about 25 minutes.