



TARTLETS WITH KABANOS SAUSAGES

INGREDIENTS:

- 1 packaging Sokoliki pork with veal kabanos sausages
- 1 packaging tart pastry
- 1 red or yellow pepper
- 2 red onions
- 1/2 can corn
- 2 eggs
- 1 packaging sour cream (22%)
- frying oil

PREPARATION:

1. Put the pastry into tartlet forms (if you do not have to tartlet forms, you can bake one large tart). Preheat the oven to 180°C. Prick the dough with a fork and put in the oven for about 5 minutes.
2. Wash the pepper, remove the core and cut into small pieces. Peel onions and slice them into half-moons.
3. Heat a little bit of oil in a pan. Add the onion and pepper and fry for a moment to soften. Mix the eggs with sour cream.
4. Put the fried vegetables and the corn on a pre-baked tartlet bottoms. Put the pieces of kabanos sausages on top. Pour eggs and place in an oven. Bake for 30-35 minutes until golden brown.