

Mini Greek Pizzas



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 20

20 mini Filo shells, frozen

2T Feta cheese, crumbled

2T butter

1/4c black olives, chopped

2T olive oil

1/4c sun~dried tomatoes, drained, chopped

1/4 pound ground lamb

4 green onion, thinly sliced

2T Mozzarella cheese, shredded

2T mint, fresh, chopped

In small saucepan over medium~low heat, melt butter with olive oil. Remove from heat and set aside.

Brown lamb and drain well. Place mozzarella, feta, olives, sun~dried tomatoes, green onion and mint in bowl. Add lamb and mix well.

Preheat oven to 400. Position the rack in the upper third of the oven.

Brush frozen shells lightly with butter~oil mixture. Fill with lamb mixture.

Bake until cheese melts and filo is golden brown and crisp on the edges ~ about 15~20 minutes.

Serve hot, warm or room temperature.

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Debbie Spangler ~ Certified Personal Chef

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