

RECIPE | PEPPERS

PEPPER & HALLOUMI TARTS

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PEPPER & HALLOUMI TARTS

Recipe created by *Hanan Ghadban*



30 min

10 min PREP. | **20 min** COOKING



30



easy

INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, diced
- 2 sheets** puff pastry
- 4 oz** halloumi, diced
- 2 tbsp** black olive tapenade
- 2 tbsp** sundried tomatoes, chopped
- 2 tbsp** olive oil
- 1 tsp** balsamic vinegar
- 2 tsp** dried thyme
- 2 tsp** dried parsley
- 1 tsp** sumac
- Flour, for dusting
- Fresh basil, optional for garnish

DIRECTIONS

- 1** Preheat the oven to 375°F.
 - 2** In a large bowl, combine peppers, halloumi, olives, tomatoes, thyme, parsley, sumac, olive oil, & vinegar. Stir until combined and set aside.
 - 3** Lightly roll out each of the puff pastry sheets on a floured surface
 - 4** Cut each puff pastry sheet into 15 rectangles. Using a circle cookie cutter, gently score the center without cutting through the sheet.
 - 5** Transfer the rectangles to a parchment paper-lined baking sheet.
 - 6** Add 1 tablespoon of the pepper mixture to each pastry.
 - 7** Bake on the middle rack for 20 minutes, or until golden.
- Pro Tip: Serve on a mezze platter for a full appetizer spread.