



RECIPE | PEPPERS

# PEPPER & HALLOUMI TARTS



30 min

10 min  
PREP.

20 min  
COOKING



30



easy

## INGREDIENTS

Recipe created by *Hanan Ghadban*

- 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.

PURE-FLAVOR.COM

