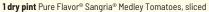


NGREDIENTS

SECTIONS

TOMATO PASTRY TART

Recipe created by Shuchi Tandon



1 lb Pure Flavor® Heirloom Tomatoes, sliced

1 rectangular shaped sheet of butter puff pastry

8 oz Mozzarella Cheese, sliced

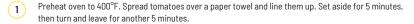
1 garlic clove, crushed

2 tbsp pasta sauce of your preference

1 tsp olive oil

8 basil leaves, chopped

Salt and pepper, to taste



- Unfold pastry sheet on lightly floured surface and roll into a rectangle.
- Transfer to a parchment-lined baking sheet. Prick with a fork.
- Add chopped basil, pasta sauce, olive oil, crushed garlic clove, salt and pepper into a bowl. Stir together until combined mixture.
- 5 Apply the mixture into the pastry sheet, add tomato slices and cheese slices. Season with salt and pepper.
- 6 Bake for 15-20 minutes until pastry is golden brown.
- (7) Remove tart from baking sheet and let it cool for 5 minutes. Sprinkle additional basil. Serve hot or at room temperature.





PREP.

20 min COOKING



4



easy