



Garden Zucchini and Tomato Tart

Ingredients:

1 sheet puff pastry dough - cut into desired shapes
2 ea green zucchini
2 ea yellow zucchini
cherry tomatoes
braised spring onions
herbs: basil, mint, thyme, oregano, parsley, dill
2 T xvoo
salt & Pepper

Directions:

Slice the squash either thin with your knife or on a Japanese mandolin. Put all squash in a bowl, toss with cherry tomatoes which have been cut in half. add picked herbs (you do not have to chop them), add extra virgin olive oil and salt & Pepper. Place mixture on the tart dough in the center of dough so there is a ledge add the braised onions if you have them. Bake tarts on a sheet pan with parchment paper in a 400 degree oven @ 20 mins.

Dough will be slightly brown on sides.

Enjoy!