

ROASTED VEGETABLE PUFF PASTRY TART



Add this truly versatile, roasted vegetable tart to your weekly recipe rotation and transition into Spring! It's easy to make and can be served hot or cold. You can also substitute any vegetable, even last night's leftover dinner veggies!

INGREDIENTS

1 red, yellow or green bell pepper, cut into strips
½ small container cherry tomatoes, halved
6 oz. baby bella mushrooms
½ red onion, sliced
2 cloves, garlic, minced
1 tsp. Italian Seasoning
salt and pepper
2 tbsp: olive oil, divided
1/2 sheet, ready puff pastry*
1/3 cup of vegan pesto*
4-6 oz plain hummus*
¼ cup black olives, sliced
Fresh basil leaves, thinly sliced (chiffonade), for garnish

DIRECTIONS

Remove the pastry from the fridge and bring it to room temperature.
Center the oven rack and preheat the oven to 425°F.
Put the first four prepared ingredients on a small, lined baking sheet, add the Italian seasoning, a sprinkling of salt and pepper and drizzle with one tablespoon of the olive oil. Toss to coat.
Roast the veggies in the preheated oven until they soften and color just slightly -- 18-20 minutes. Set aside to cool. Do not turn the oven off!

Whisk the hummus with the pesto in a small bowl until the mixture becomes fairly smooth. Set aside.

On a non-floured work surface, roll the puff pastry dough into a (rough) 13x10-inch rectangle. Transfer the pastry to a parchment-lined baking sheet. Using a sharp knife, score a ¼" border all along the edge of the dough, but do not cut completely through. Rub the remaining ½ tablespoon of olive oil around the border.

Bake in the preheated oven until the pastry puffs and colors, about 20-25 minutes. Allow to cool slightly.

Spread the hummus-pesto mixture evenly over the cooked dough, staying within the scored border. Scatter the roasted vegetables over the hummus mixture. Put the tart back into the oven to reheat the veggies and bake until the hummus-pesto mixture is heated through. Cool on the baking sheet for 5 minutes, then slide the tart, still on its parchment paper, onto a wire rack and let cool for 10 minutes. Sprinkle with the sliced olives and fresh basil on top of the finished tart before slicing and serving. So good!

(Easily transform the tart into an appetizer by cutting the pastry into small squares.)

***NOTES:** Products marked vegan: Please note palm oil may be included in the list of ingredients in products marked vegan, such as hummus. Palm oil may be considered a non-vegan component because of its unethical production methods. Always read the ingredient list before making a vegan choice.

*Vegan pesto products (without cheese): Cucina & Amore Vegan Basil Pesto, Trader Joe's Vegan Kale, Cashew & Basil Pesto, Filippo Berio Basil Pesto.

*Vegan Puff Pastry: Pepperidge Farm Puff Pastry Frozen Pastry Dough Sheets, Jus-Rol Puff Pastry, Schär Puff Pastry Dough.