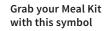




Roast Cherry Tomato & Zucchini Tart with Ricotta & Basil Pesto









Snacking Tomatoes





Chives

Filo Pastry





Shaved Parmesan Cheese





Ricotta



Warm, toasty and bursting with flavour, this tart has everything you could possibly want in a great appetiser. Golden filo pastry forms the perfect base for this veggie-filled tart and with creamy ricotta topping it all off, you get the creaminess and crunch factor all in one bite!

Pantry items

Olive Oil, Brown Sugar, Milk

SCU



Before you start Wash your hands and any fresh food.

You will need

Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People
olive oil*	refer to method
zucchini	2
snacking tomatoes	1 punnet
chives	1 bag
brown sugar*	½ tbs
filo pastry	½ packet
basil pesto	2 medium packets
shaved Parmesan cheese	1 packet (52g)
milk*	1 tbs
ricotta	1 packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4770kJ (1140Cal)	817kJ (195Cal)
Protein (g)	41.6g	7.1g
Fat, total (g)	53.5g	9.2g
- saturated (g)	14.1g	2.4g
Carbohydrate (g)	116.2g	19.9g
- sugars (g)	12g	2.1g
Sodium (mg)	2060mg	353mg

ingredient, please be aware allergens may have changed.

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute



Get prepped

- Preheat oven to 240°C/220°C fan forced.
- Slice zucchini into thin rounds. Halve snacking tomatoes.
- Thinly slice chives.



Cook the topping

- In a large frying pan, heat a drizzle of olive oil over high heat.
- Cook **zucchini**, stirring occasionally, until tender, **4-6 minutes**. Season to
- Meanwhile, in a medium bowl, combine tomatoes, the brown sugar, a drizzle of olive oil and a pinch of salt and pepper.



Bake the tart

- Place filo pastry (see ingredients) flat on the lined oven tray. Spread basil pesto in centre of the pastry, leaving a 4cm border around edge.
- Spread zucchini in a single layer. Top with tomatoes. Sprinkle over shaved Parmesan cheese. Season with a pinch of salt and pepper.
- Carefully fold pastry edges over topping, leaving the centre exposed. Brush edges of pastry with the milk. Bake in the oven until golden, 12-15 minutes.



Serve up

- Dollop ricotta over tart. Sprinkle over chives. Slice tart.
- Transfer roast cherry tomato & zucchini tart with to a serving platter. Enjoy!

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