



Roast Cherry Tomato & Zucchini Tart

with Ricotta & Basil Pesto

Grab your Meal Kit with this symbol



Zucchini



Snacking Tomatoes



Chives



Filo Pastry



Basil Pesto



Shaved Parmesan Cheese



Ricotta

Prep in: **15 mins**
Ready in: **35 mins**

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

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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

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 ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Get prepped

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

3



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**.

2



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 taste.
- Meanwhile, in a medium bowl, combine **tomatoes**, the **brown sugar**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.

4



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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