

Dave's Specialty Foods, Inc.
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Zucchini and Tomato Tart

Ingredients:

1	Puff pastry sheet, thawed
1	Onion, peeled & julienned
2 tbsp	Olive oil
3	Tomatoes, sliced thin
1	Zucchini, sliced thin
	Pesto sauce
	Egg wash
	Salt & Pepper

Method:

Preheat oven to 400 degrees. Saute onions in olive oil until brown. Set aside to cool. Cut pastry to desired length. Place cooked onions across middle of pastry. Top with sliced zucchinis and tomatoes in a pattern. Drizzle pesto sauce over tomatoes. Brush sides of pastry with egg wash. Bake 15-20 minutes to brown pastry. Remove from oven and season with salt and pepper.