



#### In your box

- 2 Puff Pastry Dough Squares
- 1 Yellow Onion
- 4 oz. Grape Tomatoes
- 3 oz. Ricotta
- 4 oz. Shredded Mozzarella
- 2 oz. Baby Arugula
- 1 ½ oz. Balsamic Vinaigrette



## Ricotta and Mozzarella Cheese Tart

with blistered grape tomatoes and arugula-caramelized onion salad

NUTRITION per serving—Calories: 632, Carbohydrates: 40g, Fat: 41g, Protein: 24g, Sodium: 1741mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**45-55 min.**

Cook Within  
**7 days**

Difficulty Level ● ● ● ● ●  
**Intermediate**

Spice Level ● ● ● ● ●  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, 2 Mixing Bowls, Medium Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Refrigerate **puff pastry** until ready to use



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### Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Halve **tomatoes**.
- Combine **ricotta cheese** and **mozzarella cheese** in a mixing bowl. Season  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**. Set aside



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### Form the Tart

- Remove any paper in between sheets of **puff pastry**.
- Place one puff pastry square onto prepared baking sheet. Lightly brush dough with a small amount of **water**. Scoop **cheese mixture** onto dough center, leaving  $\frac{1}{4}$ " border.
- Gently stretch second puff pastry square  $\frac{1}{4}$ " in each direction. Place second puff pastry square over cheese mixture, topping first dough square. Using a fork, crimp and press pastry squares together.



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### Bake the Tart

- Use a knife to poke one small vent hole in top of **tart**.
- Bake in hot oven until tart is puffed up and browned, 25-30 minutes.
- Rest baked tart 3-5 minutes.
- While tart bakes, caramelize onions.



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### Caramelize the Onions

- Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **onions** to hot pan.
- Stir often until browned and tender, 7-10 minutes.
- Season with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**. Remove from burner. Transfer onions to a plate and refrigerate until cooled.
- Wipe pan clean and reserve.



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### Blister Tomatoes and Make Salad

- Return pan used to cook onions to high heat. Add 1 tsp. **olive oil** and **tomatoes** to hot pan. Stir occasionally until tomatoes are blistered, 2-3 minutes.
- Season with  $\frac{1}{4}$  tsp. **salt** and remove from burner.
- Combine **arugula**, cooled **caramelized onions**, and **balsamic vinaigrette** in another mixing bowl.
- Plate dish as pictured on front of card, garnishing **tart** and salad with tomatoes. Bon appétit!