



#### In your box

- 4 Puff Pastry Dough Squares
- 6 oz. Cremini Mushrooms
- 1 Red Onion
- ½ oz. Dried Cranberries
- 1 oz. Goat Cheese
- 2 oz. Shredded Mozzarella
- ½ oz. Baby Arugula
- 1 ½ oz. Balsamic Vinaigrette

CONTAINS milk, wheat, soy



## Mushroom and Chèvre Tarts

with dried cranberries and balsamic vinaigrette

NUTRITION per serving—Calories: 782, Carbohydrates: 58g, Fat: 53g, Protein: 17g, Sodium: 1252mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**4 days**

Difficulty Level ● □ □ □  
**Easy**

Spice Level □ □ □ □  
**Not Spicy**

## 📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Medium 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



1

### Prepare the Ingredients

- Quarter **mushrooms**.
- Halve and peel **onion**. Slice halves into thin strips.
- Coarsely chop **cranberries**.



2

### Sauté the Vegetables

- Heat 1 tsp. **olive oil** in a medium pan over medium heat.
- Add **mushrooms** and **onions** to hot pan and stir occasionally until tender and lightly charred, 10-12 minutes.
- Remove pan from burner. Season with ¼ tsp. **salt** and a pinch of **pepper**.



3

### Prepare the Tarts

- Remove **puff pastry squares** from refrigerator. Remove any pieces of paper from between puff pastry.
- Place each square separately on prepared baking sheet. Use a fork to poke holes in puff pastry.
- Top each square with sautéed **vegetables**, **goat cheese** (breaking up with your hands if needed), and **mozzarella**. Season each tart with a pinch of **salt** and **pepper**.



4

### Bake the Tarts

- Bake **tarts** in hot oven until **puff pastry** is golden brown and **cheese** has melted, 13-17 minutes.



5

### Finish the Tarts

- Remove **tarts** from oven and garnish with **arugula**, **cranberries**, and **balsamic vinaigrette**.
- Plate dish as pictured on front of card. Bon appétit!