



In your box

- 4 Puff Pastry Dough Squares
- ½ oz. Grated Parmesan Cheese
- 2 Garlic Cloves
- 1 Beefsteak Tomato
- 1 Romaine Heart
- 1 oz. Mayonnaise
- .17 fl. oz. White Wine Vinegar
- 2 oz. Shredded Mozzarella
- 2 tsp. Basil Pesto
- ¼ tsp. Red Pepper Flakes

CONTAINS milk, eggs, wheat, soy



Pesto Tomato Tart

with Caesar salad

NUTRITION per serving—Calories: 765, Carbohydrates: 47g, Fat: 57g, Protein: 18g, Sodium: 1152mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
4 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ○ ○ ○
Mild

🕒 You will need

Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl

👑 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
- Ingredient(s) used more than once: **Parmesan**



1

Prepare the Ingredients

- Mince **garlic**.
- Core **tomato** and cut into ¼” rounds. Cut rounds into half-moons. Pat tomato dry, and sprinkle with ¼ tsp. **salt** and a pinch of **pepper**. *Patting tomato dry prevents tarts from being soggy.*
- Hold **romaine heart** at root end and chop coarsely.



2

Make the Dressing

- Add **mayonnaise**, **garlic** (to taste), half the **Parmesan**, **white wine vinegar**, 1 tsp. **water**, and a pinch of **salt** and **pepper** to a mixing bowl and thoroughly combine.
- Set aside.



3

Make the Crust

- Remove **puff pastry** from refrigerator. Remove any paper in between sheets.
- Place two squares on prepared baking sheet and wet an ½” border on each with **water**.
- Place each remaining puff pastry square on squares on sheet, overlapping on ½” wet border. Press firmly to seal squares together, forming two rectangles. *Pressing firmly is key; otherwise, dough will separate as it cooks.*



4

Assemble the Tarts

- Divide **mozzarella** evenly between **tarts**. Shingle **tomato** down middle of tart. Top with remaining **Parmesan**.
- Bake in hot oven until crust is golden brown, 24-28 minutes.



5

Toss Salad and Finish Dish

- When tarts are finished baking, add **romaine** to mixing bowl with **dressing** and toss to coat.
- Plate dish as pictured on front of card, garnishing **tart** with **basil pesto** and **red pepper flakes** (to taste). Bon appétit!