



**Abby J**

## Cherry Tomato Tart

1 Wewalka Flatbread “European Style Dough”

1 1/2 cups Gruyere Cheese

1 cup Monterey Jack cheese

3/4 cup Abby J’s Roasted Garlic Salsa

3 cups cherry tomatoes

1 egg

1/4 cup milk

3/4 cup Hot Capocollo

1/2 cup chopped basil

Salt & Pepper to taste



Options: To add more heat & flavor  
add 1/2 cup of diced jalapeños or habaneros!

Preheat oven to 450 degrees

Roll dough out into a greased shallow quarter sheet pan. Brush the dough with the Roasted Garlic Salsa and then sprinkle the gruyere cheese in a single layer. Add the cherry tomatoes and then top with the Monterey Jack cheese & Hot Capocollo. Prick your tomatoes with a sharp knife so they can cook evenly and faster. Beat the egg with the milk and brush the edges of the dough for a beautiful crust. Cook for 20 to 25 minutes or until edges are golden brown. Remove from oven and add the fresh basil. Enjoy!