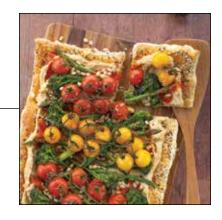


Broccolini and Cherry Tomato Tart Recipe By CHEF ABBY J

SERVES: 6



	1 2 3 8	puff pastry sheet tbsp. butter, melted tbsp. everything bagel seasoning oz. broccolini oz. cherry tomatoes on the vine		2	oz. spicy hummus tbsp. basil pesto tbsp. Abby J's Smokin Hot Sauce salt and pepper, to taste fresh basil, for garnish pine nuts, for garnish	
DIRECTIONS:						
	$ exttt{ iny 1}.$ Score the puff pastry sheet gently with a knife to make a 1½-2 inch bordo				ake a $1\frac{1}{2}$ -2 inch border around the sides.	
		Brush the sides with melted butter or olive oil and sprinkle with everything bagel seasoning. Prick the puff pastry sheet (inside the border) with a fork to stop it from puffing up in the oven. Bake in the oven at 425°F for 12 to 15 minutes, or until golden brown. Arrange broccolini and tomatoes on a roasting tray. Season with salt and pepper, drizzle with				
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П	2.					
_	olive oil and roast in the oven on a separate rack from the puff pastry.					
		Combine the hummus, pesto and season with salt and pepper; mix well.				
		Place the hummus filling into the center of the slightly cooled baked puff pastry sheet and spread evenly.				
	5.	Top with roasted broccolini and cherry tomatoes; garnish with fresh basil, pine nuts and Abby				
		J's Smokin Hot Sauce. Serve warm!				