



Broccoli and Cherry Tomato Tart

Recipe By CHEF ABBY J

SERVES: 6

INGREDIENTS:

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| <input type="checkbox"/> 1 puff pastry sheet | <input type="checkbox"/> 10 oz. spicy hummus |
| <input type="checkbox"/> 2 tbsp. butter, melted | <input type="checkbox"/> 2 tbsp. basil pesto |
| <input type="checkbox"/> 3 tbsp. everything bagel seasoning | <input type="checkbox"/> 2 tbsp. Abby J's Smokin Hot Sauce |
| <input type="checkbox"/> 8 oz. broccoli | <input type="checkbox"/> salt and pepper, to taste |
| <input type="checkbox"/> 8 oz. cherry tomatoes on the vine | <input type="checkbox"/> fresh basil, for garnish |
| | <input type="checkbox"/> pine nuts, for garnish |

DIRECTIONS:

- ☐ 1. Score the puff pastry sheet gently with a knife to make a 1½-2 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.
- ☐ 2. Arrange broccoli and tomatoes on a roasting tray. Season with salt and pepper, drizzle with olive oil and roast in the oven on a separate rack from the puff pastry.
- ☐ 3. Combine the hummus, pesto and season with salt and pepper; mix well.
- ☐ 4. Place the hummus filling into the center of the slightly cooled baked puff pastry sheet and spread evenly.
- ☐ 5. Top with roasted broccoli and cherry tomatoes; garnish with fresh basil, pine nuts and Abby J's Smokin Hot Sauce. Serve warm!

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