



PEACH AND TOMATO TART

with Ricotta, Mint and Almonds

VEGGIE



HELLO PEACHES

These stone fruits are delicious when paired with juicy tomatoes

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 940



Puff Pastry



Peach



Roma Tomato



Mint



Balsamic Vinegar



Honey



Almonds, sliced



Ricotta



Arugula

BUST OUT

- Baking Sheet
- Salt
- Medium Bowl
- Pepper
- Whisk
- Olive or Canola oil
- Small Pan

INGREDIENTS

2-person

- Puff Pastry 1,4 1 pkg (340 g)
- Peach 1
- Roma Tomato 130 g
- Mint 1 pkg (10 g)
- Balsamic Vinegar 9 1 bottle (2 tbsp)
- Honey 2 pkg (2 tbsp)
- Almonds, sliced 5 1 pkg (28 g)
- Ricotta 2 1 pkg (100 g)
- Arugula 1 pkg (56 g)

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

*Laver et sécher tous les aliments.

START STRONG

Preheat the oven to **400°F** (to bake the puff pastry). Start prepping when the oven comes up to temperature!



1 BAKE PASTRY On a baking sheet, unroll the **puff pastry**. (**TIP:** Keep the liner on your baking sheet.) Use a paring knife to 'score' a border ½-inch from the edges. ('Scoring' means to make a shallow cut into the pastry, but not cut all the way through!) Prick all over with a fork. Bake in the centre of the oven, until golden-brown, 25-28 min.



4 TOAST ALMONDS Heat a small pan over medium heat. Add the **almonds** to the dry pan. Cook, stirring often, until golden-brown, 5-6 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



2 PREP Meanwhile, **wash and dry all produce**.* Stand the **peach**, stem-side down, on your cutting board. Avoiding the pit in the centre of the peach, cut 'cheeks' off around the pit. Cut each piece into ¼-inch slices. Cut the **tomato** into ¼-inch slices. Roughly chop the **mint leaves**.



5 FINISH FLATBREAD When the **puff pastry** is golden, spread a layer of **ricotta** over the pastry. Top with **peach** and **tomato slices**. (Keep the liquid in the bowl – we'll use it as a salad dressing.) Return the pastry to the oven and bake until warmed through, 4-5 min. Meanwhile, toss the **arugula**, **half the almonds** and **half the mint** into the bowl with the liquid.



3 MORE PREP In a medium bowl, whisk together the **vinegar**, **1 pkg honey** and a drizzle of **oil**. Add the **peach** and **tomato slices**. Season with **salt** and **pepper**. Toss to coat.



6 FINISH AND SERVE Cut the **flatbread** and divide between plates. Sprinkle with the **remaining almonds** and **remaining mint**. Drizzle with the **remaining pkg honey**. Serve the **salad** on the side.

SWEET!

A drizzle of honey is the perfect condiment to highlight the flavour of peaches!