



# ZA'ATAR AND FETA TART

with Spinach Salad and Sliced Almonds

MAKE FIRST

VEGGIE



## HELLO PHYLLO

A paper thin dough commonly used in Mediterranean cuisine

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 686



Zucchini



Shallot



Za'atar Spice



Phyllo Pastry



Feta Cheese, crumbled



Baby Spinach



Cherry Tomatoes



Almonds, sliced



Balsamic Vinegar



Dijon Mustard



Honey

## BUST OUT

- Baking Sheet
- Parchment Paper
- Small Bowl
- Medium Bowl
- Medium Non-Stick Pan
- Silicone Brush
- Measuring Spoons
- Whisk
- Salt and Pepper
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

- Zucchini 227 g | 454 g
- Shallot 50 g | 100 g
- Za'atar Spice 8 1 tbsp | 2 tbsp
- Phyllo Pastry 1 170 g | 340 g
- Feta Cheese, crumbled 2 ½ cup | 1 cup
- Baby Spinach 113 g | 227 g
- Cherry Tomatoes 113 g | 227 g
- Almonds, sliced 5 28 g | 56 g
- Balsamic Vinegar 9 1 tbsp | 2 tbsp
- Dijon Mustard 6,9 1 ¼ tsp | 2 ½ tsp
- Honey 1 ½ tbsp | 3 tbsp

## ALLERGENS | ALLERGÈNES

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

Certains ingrédients sont produits dans des installations qui traitent également lait, 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
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.



## START STRONG

Preheat your oven to **425°F** (to bake the tart). Start prepping when your oven comes up to temperature!



### 1 PREP

**Wash and dry all produce.\*** Slice the **zucchini** into 1/8-inch rounds. Peel, then thinly slice the **shallot(s)** into 1/4-inch slices. Cut the **tomatoes** in half. In a medium bowl, toss together the **shallots** and **half the spinach**. Set aside.



### 4 TOAST ALMONDS

Meanwhile, heat a medium non-stick pan over medium heat. When the pan is hot, add the **almonds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Remove the pan from the heat and transfer the **almonds** to a plate. Set aside.



### 2 PREP PHYLLO

Unroll the **phyllo pastry**. On a parchment-lined baking sheet, arrange **2 phyllo sheets**. (On a second baking sheet, transfer another two sheets for 4 ppl.) Brush the **stack(s)** with **2 tsp oil**. Continue layering **2 phyllo sheets** on top of each other, brushing **2 tsp oil** between each layer, until the **stack(s)** are 10 sheets high.



### 5 MAKE SALAD

In the same medium bowl from Step 1, whisk together the **mustard**, **remaining za'atar**, **1 tbsp honey** (dbl for 4 ppl), **1 tbsp vinegar** (dbl for 4 ppl) and **2 tbsp oil** (dbl for 4 ppl), season with **salt and pepper**. In a small bowl, reserve **2 tbsp** of the **dressing** (dbl for 4 ppl). Set aside. Add the **remaining spinach** and **tomatoes** into the medium bowl with the **dressing** and toss to combine.



### 3 ASSEMBLE TART

Top the **phyllo stack(s)** with the **spinach-shallot mixture**. Layer **zucchini** rounds on top. Sprinkle over the **feta** and **½ tbsp za'atar** (½ **tbsp** per stack for 4 ppl). Season with **salt and pepper**. Fold in edges to create a **1-inch pastry border**, pressing firmly to stick. Brush border(s) with **2 tsp oil**. Bake tart in the middle of oven until **phyllo** is golden-brown, 16-17 min.



### 6 FINISH AND SERVE

Cut the **tart(s)** into squares, then divide between plates. Serve with the **spinach-tomato salad**. Sprinkle the **almonds** over the **salad**. Drizzle the **reserved dressing** from the small bowl over the **tart**.

## SHOWSTOPPER!

This tart comes together in no time and is picture perfect!