



Total Time
125 MIN.

Serving & Size
SERVING (1 SLICE)

Difficulty
MEDIUM

Yields
24


This meatless main dish features flaky puff pastry topped with roasted tomatoes and onion, and lots of shredded mozzarella cheese. It's so good, it will have everyone craving vegetarian fare. Made with Pepperidge Farm Puff Pastry.

Nutrition Facts	
Serving Size	SERVING (1 SLICE)
Amount Per Serving	
Calories 384	
	% Daily Value
Total Fat 23.9g	37%
Saturated Fat 9.9g	50%
Cholesterol 22mg	7%
Sodium 516mg	22%
Total Carbohydrate 28.9g	10%
Dietary Fiber 3.8g	15%
Protein 10g	20%
Vitamin A 11%	Vitamin C 24%
Calcium 14%	Iron 5%

INGREDIENTS

WEIGHT

MEASURE

red onion, thinly sliced	48 oz.	3 qt.
olive oil		3/4 cups
plum tomato, cut in half lengthwise	105 oz.	8 cups
 Pepperidge Farm® Puff Pastry Sheets (10" x 15") , 12.3 ounces each, thawed		3 pkg.
all-purpose flour		
Dijon-style mustard		3/4 cups
mozzarella cheese, shredded	24 oz.	6 cups
fresh oregano leaves, chopped		3/8 cups



TIP

Make-Ahead: You can roast and refrigerate the onion and tomatoes up to 24 hours ahead.



INSTRUCTIONS

1. Heat oven to 400°F.
2. Place the onions and **3/8 cup** oil in a large bowl. Toss to coat. Transfer onions onto a baking sheet. Roast onions for 25 minutes or until well browned.
3. Place tomatoes, cut-side up, onto another baking sheet. Drizzle with remaining oil. Roast for 45 minutes.
4. Unfold pastry sheets on a lightly floured surface. Roll **each** sheet out to a 12-inch square. Place onto baking sheets.
5. Spread **2 tablespoons** of mustard on **each** pastry to within 1 inch of the edge. Prick the pastry thoroughly with a fork.
6. To top **each** pastry: Sprinkle with **3/4 cup** cheese. Arrange about **1 pound** of the tomato pieces over the cheese. Use **2- # 8** portion servers to spoon **2 cups** onion around the tomatoes. Sprinkle with the **remaining** cheese. Sprinkle with **1 tablespoon** oregano.
5. Bake for 15 minutes or until pastries are golden brown and cheese is melted. Remove from baking sheets and cool on a wire rack for 5 minutes.
CCP: Ensure final cook step reaches a minimum internal temperature of 165°F for one minute.
CCP: Hold hot at 140°F or higher for service.
6. Cut each pastry into **4** pieces, making a total of **24** pieces.
7. One Serving = 1 Topped Puff Pastry Slice.