



Total Time
114 MIN.

Serving & Size
SERVING (1 SLICE)

Difficulty
MEDIUM

Yields
24

Puff pastry makes a tender crust for this savory tart, filled with pesto, roasted Mediterranean vegetables, crumbled goat cheese and strips of roasted red peppers. Made with Pepperidge Farm Puff Pastry.

Nutrition Facts	
Serving Size	SERVING (1 SLICE)
Amount Per Serving	
Calories 319	
	% Daily Value
Total Fat 22.5g	35%
Saturated Fat 9.5g	48%
Cholesterol 51mg	17%
Sodium 229mg	10%
Total Carbohydrate 18.6g	6%
Dietary Fiber 3.5g	14%
Protein 10.2g	20%
Vitamin A 13%	Vitamin C 42%
Calcium 16%	Iron 7%

INGREDIENTS **WEIGHT** **MEASURE**

egg, large		4
water		1/4 cups
 Pepperidge Farm® Puff Pastry Sheets (10" x 15") , 12.3 ounces each, thawed		2 pkg.
all-purpose flour		
olive oil		3/4 cups
garlic, peeled, chopped		2 1/2 tbsp.
eggplant, baby, cut diagonally into 1/2 inch thick slices	28 oz.	9 3/4 cups
zucchini, large, cut diagonally in 1/2 inch thick slices	51 oz.	11 1/2 cups
yellow squash, cut diagonally into 1/2 inch thick slices	51 oz.	11 1/2 cups
basil pesto, prepared		1/4 cups
goat cheese, crumbled		1 lb.
roasted red bell pepper, cut into thin strips	17 oz.	3 1/2 cups

 **TIP**

Recipe Note: Parchment paper keeps the pastry from sticking to the baking sheet and also makes for easier cleanup. If you don't have parchment paper, you can spray the baking sheet with cooking spray instead. However, cooking spray may cause the bottoms of the pastries to brown more quickly, so begin checking for doneness 5 minutes early.



INSTRUCTIONS

1. Heat oven to 400°F. Spray baking sheets with vegetable cooking spray. Beat egg and water in a bowl with a whisk.
2. Unfold pastry sheets on a lightly floured surface. Roll **each** into a 13 x 11-inch rectangle. Place on prepared baking sheets. Brush edges with egg mixture. Fold over edges 1/2 inch on all sides, pressing firmly with a fork to form a rim. Prick **each** thoroughly with a fork. Refrigerate for 30 minutes.
3. Stir oil and garlic in a bowl. Place eggplant, zucchini and squash in a single layer on shallow-sided pans. Brush the vegetables with **half** of the oil mixture. Turn vegetables over and brush with remaining oil mixture. Season to taste. Bake for 4 minutes, turning halfway through baking. Cool slightly.
4. To top **each** pastry, using a flat spatula spread **1 tablespoon** pesto. Arrange vegetables alternately in rows and sprinkle with **4 ounces** cheese.
5. Bake for 20 minutes or until the pastries are golden brown.
CCP: Ensure final cook step reaches a minimum internal temperature of 165°F for one minute.
6. Top **each** pastry with about **3/4** cup red pepperstrips and cut into **4** equal rectangles, making a total of **24**.
CCP: Hold hot at 140°F or higher for service.
7. One Serving = 1 Slice Topped Puff Pastry