

EASY Tomato Tart

- 1 Sheet of puff Pastry
- 2 TBSps olive oil
- 1 pint cherry tomatoes
- $\frac{1}{4}$ c. chpd. FRESH HERBS (Parsley, Basil)
- $\frac{1}{2}$ c. mozzarella cheese
- $\frac{1}{2}$ c. Parmesan "
- S. & P.

Pour over chicken
Cover & simmer 5 min.
Add 2 med tomatoes diced
Cook slowly over low heat
About 1 hr.

~~Sprinkle~~ parsley

Flour 16x18 Parchment Paper.

Roll out pastry 8x12 Prick holes
Create a border around knife $\frac{1}{2}$ " in
Drizzle oil scatter cheese - then tomatoes then her
S. P. 400-20-25 Allow to cool slightly