



Brie-and-Vegetable Tart with No-Roll Crust and Pear-Almond Salad

Deluxe Veggie 55 Minutes





Brie Cheese
125 g | 250 g



All-Purpose Flour
1 ½ cups | 3 cups


Garlic Spread
8 tbsp | 16 tbsp


Zucchini
1 | 2


Leek
1 | 2


Garlic Salt
1 tsp | 2 tsp


Pear
1 | 2


Arugula and Spinach Mix
56 g | 113 g


White Wine Vinegar
1 tbsp | 2 tbsp


Brown Sugar
1 tbsp | 2 tbsp


Almonds, sliced
28 g | 56 g


Egg
2 | 4

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities **56 g** | **113 g**
2-serving | 4-serving

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Baking dish, 3 large bowls, large non-stick pan, measuring spoons, medium non-stick pan, parchment paper, small bowl, strainer, whisk

1



Make no-roll pastry crust

- Before starting, arrange oven rack in lower third of the oven, then preheat to 400°F.
- Wash and dry all produce.

- In a small bowl, reserve **1 tbsp** (2 tbsp) **garlic spread** to cook **vegetables** in step 3.
- In a large bowl, whisk together **flour**, **¼ tsp** (½ tsp) **garlic salt**, **¼ tsp** (½ tsp) **pepper** and **1 tsp** (2 tsp) **sugar**. Add **remaining garlic spread**. Then, using clean hands, toss to combine until **mixture** is crumbly but holds together when squeezed.

4



Assemble and bake tart

- Meanwhile, in another large bowl, whisk together **eggs** and **½ tsp** (1 tsp) **garlic salt** until smooth. Season with **pepper**.
- To the large bowl with **eggs**, add **vegetables**, then stir to combine.
- Pour **vegetable mixture** into **parbaked pastry crust**.
- Cut **brie** into ¼-inch slices, then arrange over **vegetable mixture**.
- Bake in the **bottom third** of the oven for 16-22 min, until middle is set and edges are golden.**

2



Parbake pastry crust

- Line an 8x8-inch metal baking dish with parchment, leaving overhang on two sides (use a 9x13-inch metal baking dish for four servings, with overhang on the two long sides).
- Transfer **dough** to prepared dish. Pat **dough** into the bottom and about 1 inch up the sides.
- Prick **pastry crust** all over bottom and sides with a fork.
- Bake **crust** in the **bottom third** of the oven for 16-22 min, until lightly golden. Set aside to cool slightly.

5



Candy almonds

- Heat a medium non-stick pan over medium.
- While the pan heats, line a plate with parchment paper. Measure **1 tbsp** (2 tbsp) **water**. Set aside.
- When hot, add **almonds**. Toast, stirring often, until light golden, 3-4 min. (**TIP**: Keep your eye on almonds so they don't burn.)
- Add **brown sugar** and **measured water**. Cook for 30 sec-1 min, stirring often, until **brown sugar** melts. Remove from heat.
- Transfer to prepared plate. (**NOTE**: Almonds will be very hot.) Season with **salt**. Set aside to cool.

3



Prep and cook veggies

- Meanwhile, quarter **zucchini** lengthwise, then cut into ¼-inch quarter-moons.
- Thinly slice **leeks**. Using a strainer, rinse **leeks** to wash away any hidden dirt.
- Heat a large non-stick pan over medium. When hot, add **reserved garlic spread**, then swirl to melt. Add **leeks** and **zucchini**. Cook for 3-4 min, stirring often, until tender-crisp.
- Remove from heat, then lightly season with **salt** and **pepper**. Transfer to a plate to cool slightly.

6



Finish and serve

- Meanwhile, core, then cut **pear** into ¼-inch slices.
- In another large bowl, add **vinegar**, **remaining garlic salt** and **1 tbsp** (2 tbsp) **oil**. Season with **pepper**, then combine.
- Add **pears** and **arugula and spinach mix**. Just before serving, toss to combine.
- When **tart** is done, set aside to cool for at least 5 min.
- Cut **brie-and-vegetable tart** into slices, then divide between plates.
- Serve **salad** alongside.
- Sprinkle **candied almonds** over **salad**.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

** Cook to a minimum internal temperature of 165°F.