



Caprese-Inspired Tarts

with Stone Fruit Salad

Veggie 35 Minutes



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Fresh Mozzarella



Puff Pastry



Baby Tomatoes



Arugula and Spinach
Mix



Nectarine



Basil Pesto



Mayonnaise



Balsamic Vinegar

HELLO BASIL PESTO

This sweet, herbaceous sauce is great to add to dishes for extra flavour power!

Start here

- Due to the nature of puff pastry, please follow these guidelines:
- Store in the freezer. Thaw in the refrigerator for 8-12 hours before use.
- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, paring knife, measuring spoons, parchment paper, large bowl, small bowl

Ingredients

	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Puff Pastry	340 g	680 g
Baby Tomatoes	113 g	227 g
Arugula and Spinach Mix	56 g	113 g
Nectarine	1	2
Basil Pesto	¼ cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Balsamic Vinegar	1 tbsp	2 tbsp
Sugar*	¾ tsp	¾ tsp
Oil*		
Salt and Pepper*		

* Pantry items

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.



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Prep tart base

- Line a baking sheet with parchment paper.
- Unroll **pastry** on prepared baking sheet, discarding the wax paper. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets.)
- Use a paring knife to score a ½-inch border around **pastry**. (**NOTE:** Make sure not to cut all the way through!)
- To prevent over-puffing, use a fork to prick **inner tart** 8-10 times, about 2 inches apart.



Finish prep

- Meanwhile, add **vinegar**, ¼ **tsp** (½ tsp) **sugar** and 1 **tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then stir to combine.
- Cut or tear **mozzarella** into ½-inch pieces.
- Season **mozzarella** with **salt** and **pepper** right on the cutting board. (**TIP:** Tearing the mozzarella into rustic ½-inch pieces creates perfect nooks and crannies to season!)
- Combine **mayo** and **half the pesto** in a small bowl.



Bake tart base and prep

- Season **tart** with **salt** and **pepper**, then bake in the **middle** of the oven until **pastry** is golden-brown and cooked through, 20-24 min. (**NOTE:** For 4 ppl, bake tarts in the middle and top of the oven, rotating sheets halfway through.)
- Meanwhile, halve **tomatoes**.
- Cut **four sections off nectarine**, avoiding pit.
- Cut **each section** into ¼-inch slices.



Assemble tart

- Once **tart** is out of the oven, allow to cool for 3-4 min.
- Spread **pesto-mayo** over **tart**.
- Top with **mozzarella cheese** and **roasted tomatoes**.
- Drizzle **remaining pesto** over top.



Roast tomatoes

- Add **tomatoes**, ⅛ **tsp** (¼ tsp) **sugar** and ½ **tbsp** (1 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Arrange **tomatoes**, cut-sides up. Roast in the **bottom** of the oven until tender and lightly golden, 7-10 min.



Finish and serve

- Cut **tart** into quarters.
- Add **arugula and spinach mix** and **nectarines** to the bowl with **dressing**. Toss to coat.
- Divide **tarts** and **salad** between plates.

Dinner Solved!