



Homemade Vegetable-Packed Tart with Spring Mix and Italian Vinaigrette


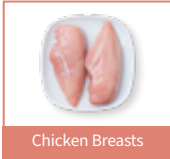






Veggie 30 Minutes



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CUSTOM RECIPE
This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

-  Puff Pastry
-  Chicken Breasts
-  Fresh Mozzarella
-  Sweet Bell Pepper
-  Leek, sliced
-  Marinara Sauce
-  Italian Seasoning
-  Red Wine Vinegar
-  Dijon Mustard
-  Spring Mix

HELLO PUFF PASTRY

Rich puff pastry is the perfect substitute for traditional pizza dough

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 tbsp) **oil**
2 person 4 person Ingredient

Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, whisk, paper towels

Ingredients

	2 Person	4 Person
Puff Pastry	340 g	680 g
Chicken Breasts*	2	4
Fresh Mozzarella	125 g	250 g
Sweet Bell Pepper	160 g	320 g
Leek, sliced	56 g	113 g
Marinara Sauce	½ cup	1 cup
Italian Seasoning	1 tbsp	2 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Spring Mix	113 g	227 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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 veggies

- Core, then cut **pepper** into ¼-inch pieces.
- Cut **mozzarella** into ½-inch slices, then pat dry with paper towels. Season all over with **salt and pepper**.

If you've opted to add **chicken breasts**, pat dry with paper towels. Cut into ½-inch pieces. Season with **salt and pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Cook, stirring occasionally, until golden-brown and cooked through, 4-6 min. ** Remove from heat.



Make dressing

- Meanwhile, whisk together **Dijon, vinegar, remaining Italian Seasoning, 1 tsp** (2 tsp) **sugar** and **2 tbsp** (4 tbsp) **oil** in a large bowl. Season with **salt and pepper**.



Prep pastry

- Unroll **pastry**, discarding the wax paper, then place on a parchment-lined baking sheet. (**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!)



Finish and serve

- Add **spring mix** and **remaining peppers** to bowl with **dressing**. Toss to combine.
- Cut **tart** into **4 equal pieces**.
- Divide **tart** and **salad** between plates.



Assemble tart

- Spread **marinara sauce** over **pastry**, avoiding the border.
- Top **sauce** with **sliced mozzarella**, then sprinkle with ½ **tbsp** (1 **tbsp**) **Italian Seasoning**.
- Sprinkle **leeks** and **half the peppers** over top.
- Bake **tart** in the **middle** of the oven, until **pastry** is golden-brown and cooked through, 24-26 min. (**NOTE:** For 4 ppl, bake tarts in the middle and top of the oven, rotating sheets halfway through.)

Top **sauce** with **chicken**, along with **sliced mozzarella**. Follow the rest of the recipe as written.

Dinner Solved!