

Our State eats

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Tomato & Herb Tarts

Yield: 4 tarts.

- 2 packages refrigerated pie crust, or homemade
- 4 tablespoons olive oil, divided
- 4 spring onions, sliced
- 2 large cloves garlic, sliced very thin
- ½ teaspoon salt, plus more to taste
- ¼ teaspoon freshly ground black pepper, plus more to taste
- 4 tablespoons freshly grated Parmesan, plus 2 ounces shaved with a vegetable peeler
- 4 ounces goat cheese
- 3 medium tomatoes, cut into ¼-inch-thick slices
- 6 to 8 large fresh basil leaves, cut into thin ribbons
- Balsamic vinegar (optional)

Unfold the pie crust dough onto a lightly floured surface and gently roll it into an 11 x 11-inch square. Using a 6-inch-wide saucer or other round object as a guide, cut 2 circles from the dough, discarding the scraps. Repeat with the second sheet of dough to make 4 circles in all. Place the dough circles on 2 sheet pans lined with parchment paper and refrigerate until ready to use.

Preheat oven to 425°.

Heat 3 tablespoons of olive oil in a large skillet over medium heat. Add the onions and garlic. Sauté for 2 to 3 minutes, stirring frequently, making sure not to let garlic burn. When onions are just translucent, add ½ teaspoon salt and ¼ teaspoon pepper, and continue to cook for another 3 minutes. Remove from heat.

Remove dough from refrigerator. Sprinkle a tablespoon of grated Parmesan in the center of each circle.

Place ¼ of the onion mixture on each circle, leaving a 1- to 2-inch border. Crumble 1 ounce of goat cheese on top of the



onions. Place 1 to 2 slices of tomato (depending on size) in the center of each tart.

Brush the tomato lightly with olive oil and sprinkle with basil, salt, and pepper. Place 4 or 5 shards of Parmesan on top of tomatoes.

Using both hands, crimp sides of dough, moving in a circular motion to form a “bowl” around the ingredients. You can also use 6-inch tart pans.

Bake for 20 to 30 minutes, until the crust is golden brown. Serve hot or warm. If desired, drizzle a few drops of balsamic vinegar over tarts before serving.

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