

SUMMER VEGETABLE TART

VEGETARIAN



Serves
4–6



Prep Time 30 minutes (Plus 20 minutes refrigeration)



Cook Time 35–40 minutes



Test Your Skills



INGREDIENTS

- 400g block frozen savoury pastry, thawed
- 4 cups prepared summer vegetables*
- ¼ cup olive oil
- 2 tsp **Gregg's Rubbed Oregano**

METHOD

1. Roll the pastry out and line the base and sides of a fluted tart tin, approx. 10 cm x 34 cm, with removable base. Refrigerate for 20 minutes.

- 2 eggs, beaten
 - ¼ cup grated tasty cheese
 - ¼ tsp **Gregg's Ground Smoked Paprika**
2. Preheat the oven to 200°C (fan assisted). Line a baking tray with baking paper. Toss the prepared vegetables in the olive oil and **Gregg's Rubbed Oregano**. Place in a single layer on the baking tray. Roast for 15–20 minutes or until the vegetables are softened. Set aside to cool.
 3. Blind bake the pastry by lining the pastry with baking paper and baking beans. Bake for 12–15 minutes to cook the pastry. Remove the baking beans and paper and return the pastry to the oven for a further 5 minutes to dry out the base. Remove the pastry from the oven and reduce the temperature to 180°C (fan assisted).
 4. Spoon the roasted vegetables into the pastry case. Season the beaten eggs with salt and pepper and pour over the vegetables. Mix the cheese and **Gregg's Ground Smoked Paprika** and sprinkle over the top. Bake for about 20 minutes or until egg is set. Serve warm with a crisp salad on the side.

TIPS

- *We've used sliced courgettes, chopped red and yellow capsicums, sliced red onion and cubed eggplant in this recipe.

SWAP IT OUT

- For a winter tart use chopped pumpkin, kumara, red onion and broccoli florets. Roasting time will be about 25–30 minutes.