



Prep Time:
20 mins

Cook:
30 mins



Ready In:
50 hour



Serves:
4 people

Vegetable and feta tart

You can use any soft vegetables you like or any lurking in the fridge. This recipe is very versatile and can be easily adapted.

EQUIPMENT

- Baking tray
- Chopping board
- Sharp knife
- A plate for the prepared veggies
- Pastry brush
- Small bowl or jug for milk
- Measuring spoons / fork

INGREDIENTS

- 2 tbsp olive oil
- 1 aubergine, diced into 1cm cubed
- 2 courgettes, diced into 1cm cubed
- 2 red onions, cut into chunky wedges
- 1 pack of puff pastry
- 10-12 cherry tomatoes, halved
- A drizzle of balsamic vinegar
- 85g feta cheese, crumbled
- 1 tsp dried oregano / or basil leaves
- Salt and pepper
- 1 tbsp pesto (optional)

METHOD

1. Preheat the oven to 200 C / 180 C fan and oil a baking tray approx. 20cm x 30cm.
2. Chopped and diced all the vegetables in small even pieces so it cooks quickly and evenly.
3. Place the pastry on the tray and score a 0.5cm border around the edge of each one with a sharp knife. Prick with a fork all over. Brush the outer edge with milk.
4. Arrange the veg on top and ensure they are spread out evenly, then season. Add the tomatoes, cut-side up, then drizzle on the vinegar and any remaining oil.
5. Crumble on the feta and sprinkle with your preferred herbs or add a drizzle of pesto on top. Cook for about 30 minutes until crispy and golden. Serve with the dressed mixed salad leaves.