

Tomato Ricotta Tart



Servings:

6

Prep Time:

10 minutes

Cook Time:

25 minutes

Ingredients

- 1 roll **Filo Dough**, thawed
- 3 tbsp **Olive Oil**
- 2 cloves **Garlic**, minced
- 1 tbsp **Fresh Basil**, chopped
- 2 tbsp **Fresh Chives**, chopped
- ½ tsp **Lemon Zest**
- 1 ½ cups **Sangria Tomatoes**, sliced in half
- 1 cup **Skim Milk Ricotta Cheese**
- ½ tsp **Salt**
- ½ tsp **Black Pepper**

Method of Preparation

Step 1

Preheat oven to 400°F. Line a baking sheet with parchment paper.

Mix ricotta cheese, basil, 1 tbsp chives, lemon zest, salt, pepper and garlic together in a bowl.

Step 2

Carefully lay 1 sheet of filo dough on the parchment paper. Lightly brush with olive oil.

Repeat the process, lightly brushing olive oil between each sheet.

Step 3

Spread ricotta mixture over the top layer of filo dough, leaving a one inch border.

Step 4

Top with tomatoes and season with additional salt/pepper to your liking.

Bake for 25-30 minutes, on until edges are golden brown and flaky. Cool and garnish with chives.

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