

Apple Cheddar Tart



Servings:

6 servings

Prep Time:

10 min

Cook Time:

20 min

Ingredients

- 1 each **Apple, red**, sliced
- 3 oz **Adam's Reserve Sharp White Cheddar Cheese**, grated
- 1 sheet **Puff Pastry**, thawed
- 1 tbsp **Honey**, garnish
- 1 tsp **Fresh Thyme**, chopped, garnish
- 1 tsp **Fresh Rosemary**, chopped, garnish
- 1 tbsp **Cheddar Cheese**, grated, garnish

Method of Preparation

Step 1

Preheat the oven to 400 degrees F.

Roll out the puff pastry on a parchment paper lined baking sheet.

Sprinkle the cheddar cheese around the puff pastry, leaving a 1 inch border on all sides.

Step 2

Place apples over the cheddar.

Bake for 20-25 minutes or until the puff pastry is browned.

Step 3

Garnish the tart with the following:

- Freshly grated cheddar cheese
- Chopped thyme and rosemary
- Drizzle with honey

Enjoy!

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