



**USE
IT UP™**

 **COOK
ME**

 **OZHARVEST**

ROAST VEGETABLE TART

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Prep Time



Cooking Time



Serves

A recipe by OzHarvest

NEED

1 sheet of puff pastry

2 cups of leftover
roast vegetables

1 handful of cherry
tomatoes (optional)

4 tbsp pesto
(or passata)

½ cup any soft cheese
(we've used feta)

1 egg, whisked

A quick no fuss recipe to use up any leftover roast vegetables from your fridge.

HOW

1. Preheat oven to 200 degrees celsius.
2. Roll out puff pastry onto a baking sheet lined with baking paper and prick the pastry all over with a fork and brush with egg.
3. Bake in oven for 10-12 minutes, or until just golden and cool slightly. Once removed from the oven, reduce oven temp to 180 degrees celsius.
4. Gently push any puffed bits of the pastry down, then spread on a base, we've used pesto, but you could also use passata, fetta, caramelised onion - whatever you have!
5. Scatter on leftover roasted vegetables and add cheese and cherry tomatoes.
6. Return to oven and bake for 8-10 minutes.
7. Enjoy!



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**