Savory Tomato Tarts

Preparation time: 30 min
Difficulty: Easy

Ingredients

- Medium onion: 1
- Pomi Tomato Paste: ¼ teaspoon
- Store bought pie crust: 1
- Water: 1 tbsp
- egg: 1

Preparation

Keep it fun. Don’t let dinners become routine! The kitchen is the place for creativity. Try out these Individual Tomato Tarts, using Pomì Finely Chopped Tomatoes and Tomato Paste.

Directions:

1. Using a knife, cut out rectangles that are 3”x4” from your pie dough and place them 2” apart on a baking sheet lined with parchment paper. Cut the remaining pastry into leaves.
2. Slice the onion fairly thin, but not too thin. Add olive oil to a pan heated over low heat and slowly cook onions until they are richly browned. Make sure to stir occasionally. Once the caramelized onions are cooled add salt and pepper to taste. Place approximately 2 teaspoons of the onions on top of the rectangular pastry.
3. Add ¼ teaspoon of Pomi tomato paste on top of the onions and 1 teaspoon of Pomi finely chopped tomatoes on top.
4. Add the pastry leaves on top of the filing making sure to use water as glue to seal the edges of the tart.
5. Refrigerate tarts for 20-30 minutes.
6. Optional: whisk egg and water in a small bowl and using a pastry brush, brush on the egg wash onto the leaves.
7. Preheat oven at 375ºF and bake for 15-17 minutes or until golden brown on top.
8. Cool tarts on a wire rack and enjoy!

For this recipe we used:

Finely Chopped Tomatoes