

Herbed Tomato Tart

Ingredients

2 medium tomatoes, thinly sliced (about 3/4 lb.)
1/2 pt. assorted small tomatoes, halved
3/4 teaspoon salt, divided
1 (17.3-oz.) package frozen puff pastry sheets, thawed
1 (8-oz.) package shredded mozzarella cheese
1 (4-oz.) package crumbled feta cheese
1/4 cup finely chopped chives
1 garlic clove, minced
1/4 cup finely chopped assorted fresh herbs
1 tablespoon olive oil



How to Make It

Step 1 Preheat oven to 400°. Place tomatoes in a single layer on paper towels; sprinkle with 1/2 tsp. salt. Let stand 30 minutes. Pat dry with paper towels.

Step 2 Meanwhile, roll 1 pastry sheet into a 14-inch square on a lightly floured surface; place on an ungreased baking sheet. Cut 4 (12- x 1-inch) strips from remaining pastry sheet, and place strips along outer edges of pastry square, forming a border. Reserve remaining pastry for another use.

Step 3 Bake at 400° for 14 minutes or until browned.

Step 4 Sprinkle pastry with mozzarella cheese and next 3 ingredients. Top with tomatoes in a single layer. Sprinkle tomatoes with herbs and remaining 1/4 tsp. salt; drizzle with oil.

Step 5 Bake at 400° for 14 to 15 minutes or until cheese melts. Serve immediately.