Asparagus Tomato & Feta Puff Pastry Tart

Ingredients

- 1 sheet frozen puff pastry thawed
- 2 medium tomatoes cut into 1/4 inch slices
- 1 tbsp chopped fresh oregano or 1 teaspoon of dried oregano
- 1/2 tsp kosher salt
- 1/2 tsp pepper
- 30 thin asparagus spears - less if spears are thick
- 1/4 cup crumbled feta cheese

Instructions

Preheat the oven to 400 degrees F.

The puff pastry sheets are typically folded into thirds.

Unfold the sheet and cut along the fold lines to form 3 long, skinny strips of pastry.

Cut each strip in half crosswise to form a total of 6 rectangles.

Spray a large baking sheet with cooking spray and place the rectangles on the sheet.

Pinch the edges of each rectangle to make the edges higher than the center of the pastry.

Cut each tomato slice in half crosswise and place 3 to 4 slices on each pastry rectangle.

Sprinkle the chopped oregano, salt and pepper over the tomatoes.

Bake the tarts for 10 to 12 minutes.

Take the baking sheet out of the oven and lay 5 asparagus spears lengthwise on each tart. (If using thicker spears of asparagus, take the tarts out of the oven earlier to give the asparagus more cooking time when the tarts are put back in the oven, and lay fewer spears of asparagus on each tart.)

Using 2 teaspoons feta cheese for each tart, sprinkle the cheese over the asparagus.

Put the baking sheet back into the oven and cook until the asparagus is tender and the pastry is golden brown, about 10 minutes.

Serve immediately.

Summary

Yield: 6
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American
Tags: Football Alan