



Roasted Vegetable Tart *A little sleight of hand saves you kitchen time in this busy season. Use purchased piecrusts to create the charming appearance of rustic, country French tarts. Oven-roasted vegetables provide beaucoup delightful flavors.*

Prep: 30 min. Bake: 12 min. + 20 min. Stand: 10 min. Oven: 450°F/400°F

- 1 medium zucchini, sliced
1/4 inch thick
- 1 cup bite-size strips red and/or
yellow sweet pepper
- 1 small red onion, cut into thin
wedges
- 4 large button mushroom caps,
sliced 1/4 inch thick (about
2 cups sliced)
- 2 tablespoons olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 9-ounce package frozen
artichoke hearts
- Nonstick cooking spray
- 1 15-ounce package folded,
refrigerated unbaked piecrusts
(2 crusts)
- 1 5-ounce container semisoft
cheese with garlic and herb
- 1 3-ounce package cream
cheese, softened
- 2 teaspoons milk
- 2 tablespoons grated Parmesan
cheese

1. Preheat oven to 450°F. In a large, shallow baking pan, combine zucchini slices, sweet pepper strips, onion wedges, and mushroom slices. Drizzle with oil; sprinkle with salt and black pepper. Toss to coat. Bake, uncovered, in the preheated oven for 12 to 14 minutes or until tender, stirring once halfway through baking time.

2. Meanwhile, cook artichoke hearts according to package directions; drain. Halve any large artichoke hearts; stir into roasted vegetable mixture. Set aside.

3. Reduce oven temperature to 400°F. Lightly coat two baking sheets with non-stick cooking spray. Unfold piecrusts according to package directions. Place each piecrust on a prepared baking sheet.

4. In a large bowl, beat semisoft cheese and cream cheese with an electric mixer on medium speed until smooth. Spread half of the cheese mixture over the center of each piecrust, leaving a 2-inch border. Evenly divide the vegetable mixture between the piecrusts. Fold piecrust edges partially over the filling, pleating as necessary. Brush edges with milk; sprinkle with Parmesan cheese.

5. Bake in the 400°F oven about 20 minutes or until golden. Let stand on baking sheets on a wire rack for 10 minutes. Cut into wedges to serve. Serve warm. Makes 2 tarts (16 appetizer servings).

To make ahead: Prepare roasted vegetables as directed through Step 2. Cover and store vegetables in the refrigerator for up to 24 hours. To use, prepare and bake tarts as directed in Steps 3, 4, and 5.