THE J.M. SMUCKER Co

Mediterranean Roasted Vegetable Tart

Prep Time	Cook Time	Serves	Difficulty
45 mins	22 mins	12	N/A

Ingredients

- **Classic Pie Crust:**
- 1 1/3 cups (325 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) well-chilled All-Vegetable Shortening Sticks
- 3-6 tbsp (45-80 mL) ice cold water
- **Filling:**
- 3/4 cup (175 mL) prepared hummus
- 4 cups (1 L) roasted vegetables (peppers, onions, garlic, eggplant, zucchini), cooled
- 1/4 cup (50 mL) fresh basil leaves
- salt and pepper to taste

Directions

Step 1:

Preheat oven to 425°F (220°C)

Step 2:

Blend flour and salt in medium mixing bowl. Cut shortening into flour mixture using a pastry blender or two knives until mixture resembles coarse crumbs. Add 3 tbsp (45 mL) water, plus additional if necessary to make a dough moist enough to hold together. Turn onto lightly floured surface and shape into a ball. Roll into a 12” (30 cm) round. Place in bottom and up the sides of 11” (28 cm) tart pan with removeable bottom. Prick bottom and sides with fork. Line with parchment paper and pie weights. Bake in preheated oven, 10-12 minutes, until dry. Carefully remove pie weights and parchment paper, reduce oven temperature to 350°F (180°C) and continue baking 10 minutes, or until golden. Remove and cool while preparing filling.

If using rectangular tart pan, roll dough into a 14” x 5” (35 cm x 13 cm) rectangle. Fit into tart pan and proceed according to recipe.

Step 3:

Spread pie shell with hummus. Top with roasted vegetables, salt, pepper and fresh basil. Serve.

Images

