THE J.M. SMUCKER Co

Spring Vegetable Tart

Prep Time	Cook Time	Serves	Difficulty
25 mins	1 hr	8	N/A

Ingredients

- **Pastry:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 3/4 tsp (4 mL) salt
- 1 cup (250 mL) vegetable shortening
- 1 egg
- 2 tbsp (30 mL) water
- 1 tbsp (15 mL) vinegar
- **Filling:**
- 6 eggs, beaten
- 2/3 cup (150 mL) **Carnation®** Evaporated Milk, any type
- 1/2 cup (125 mL) caramelized onions
- 5 slices prosciutto, torn
- 1 red pepper, chopped
- 1/2 cup (125 mL) **Bick's®** Hot Pepper Rings
- 1 1/2 cups (375 mL) shredded mozzarella cheese
- 1 cup (250 mL) cherry tomatoes, sliced
- 1 garnish: Arugula or baby spinach, optional

Directions

Step 2:

Combine flour and salt in large bowl. Cut in shortening with pastry blender or two knives until mixture is crumbly and uniform. Combine egg, water, and vinegar in small bowl. Pour over flour mixture and mix with fork until moistened and comes together in a ball. Turn out on to well-floured board and press into a disc shape. Roll with well-floured rolling pin. Fit into a deep dish 9" or 10" pie plate. Trim edges and flute if desired. Chill in freezer while preparing filling.

Step 3:

Preheat oven to 425°F (220°C).

Step 5:

Combine all ingredients except tomatoes in large bowl. Pour into chilled unbaked pie shell. Place on baking sheet. Top with tomato slices. Bake in preheated oven 10 minutes. Reduce oven temperature to 350°F (180°C) and continue baking another 45-50 minutes or until centre is set. Remove from oven. Garnish if desired. Serve warm.

Images

