THE J.M. SMUCKER Co

# Fresh Harvest Vegetable Tart

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 1 hr | 1 hr 25 mins | 12 | N/A |

## Ingredients

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

  **Robin Hood®** Original All Purpose Flour

- 3/4 tsp (4 mL) salt
- 1 cup (250 mL) vegetable shortening
- 1 egg
- 2 tbsp (30 mL) water, cold
- 1 tbsp (15 mL) white vinegar
- **Filling:**
- 1 tbsp (15 mL) butter
- 2 cloves garlic, finely chopped
- 1 onion, thinly sliced
- 1 red pepper, chopped
- 4 cups (1L) broccoli florets, cooked until tender crisp
- 1 cup (250 mL) fresh corn kernals
- 5 eggs
- 1/4 cup (50 mL) Carnation® Evaporated Milk, any type

  Evaporated Milk

- 1/4 cup (50 mL) Robin Hood® Original All Purpose Flour

  **Robin Hood®** Original All Purpose Flour

- Salt and pepper to taste
- 1 bunch green onions, thinly sliced
- 5 oz (150 g) goat cheese, crumbled
- 1/4 cup (50 mL) fresh basil

## Directions

**Step 1:**

Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.

**Step 3:**

Combine flour and salt in mixing bowl. Cut shortening into flour with pastry blender or two knives until mixture resembles coarse crumbs. Combine egg, water, and vinegar. Pour over flour mixture. Stir with a fork until mixture is moistened and holds together.  Remove dough to well-floured surface and knead 5 or 6 times. Roll into 13" (33 cm) round. Place in bottom and up the sides of 9" (23 cm) springform pan. Prick bottom and sides with a fork. Line with parchment paper and fill with pie weights. Bake in preheated oven for 10 minutes. Reduce oven temperature to 350°F (175°C) and continue baking another 15 to 20 minutes. Remove from oven, cool until warm and carefully remove parchment and pie weights.

**Step 5:**

Melt butter in large skillet over medium heat. Add garlic, onions, and pepper and cook, stirring over medium heat until starting to brown. Add cooked broccoli and corn kernels and cook, stirring constantly about 2 to 3 minutes. Remove from heat. Beat eggs, evaporated milk, flour, salt, and pepper in large bowl until well combined. Mix in remaining ingredients. Pour into baked pie shell. Bake at 350°F (175°C) for 50 to 55 minutes or until set and golden. Serve warm.

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