

Tomato Tart with Goat Cheese & Herbs



Ingredients

- Uncooked Pie Crust 9", refrigerated
- Cherry Tomatoes, fresh, 3 cups whole
- Olive Oil, 1-2 tsp
- Thyme, fresh, 1 tsp (OR 1/4 tsp dry Thyme OR Herbs De Provence)
- Salt & Black Pepper
- Goat Cheese, 1/4 cup crumbled (2oz)

Preparation

1. Preheat oven 425F. Cover a baking sheet with aluminum foil and spray it with a non-stick spray. Place the cool pie dough on the foil and unroll it.
 2. Put tomatoes on dough in one layer leaving 1" on edges. Sprinkle with salt, pepper, thyme and goat cheese crumbles. Fold the edges covering tomatoes and folding the dough to hold together. Drizzle the whole pie with olive oil all over, including the edges, and smooth oil on edges with a brush or fingers. Sprinkle edges with coarse salt for decoration, if desired.
 3. Bake the pie in the middle of the oven for 35 minutes. Serve warm.
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Nutritional info per ¼ tart: makes 4 servings

* Calories: 294

* Fat: 17g Carbs: 32g (fiber: 1g) Protein: 4g