



## Tomato, Pesto and Microgreen Tarts

By Chef Veera Gaul, Ph.D.



### Ingredients

(\* indicates my preferred ingredients – see notes for alternatives)

4 oz goat cheese (or vegan cream cheese)

Zest of one lemon

1-2 tablespoons lemon juice (depending on how lemony you like it)

1 teaspoon chopped thyme leaves

16-24 cherry tomatoes (I like to use a combination of yellow & red)

1 sheet puff pastry (cut into 9 equal squares)

9 teaspoon O&V [Pesto alla Genovese](#) \*

Salt and cracked black pepper to taste

Arugula or salad micro greens

O&V [Basil EVOO](#) for brushing and drizzling \*

### Preparation

Preheat the oven to 425F

In a bowl, mix together the goat cheese, lemon zest, lemon juice and thyme till smooth and well combined. Slice the tomatoes.

Roll out the pastry dough and cut into 9 equal rectangles. Place the pastry squares on a parchment covered sheet pan (you may need two pans to space out the pastry). With a knife, make a score mark about ½ inch from the edge of the rectangles creating a border. Spread equal portions of the goat cheese on each pastry square leaving the border around it. Layer the tomatoes on top of the goat cheese leaving the border uncovered.

Lightly season with salt and pepper and brush the edges (border) with a little Basil EVOO. Place in the hot oven and bake for 18-20 minutes till golden in color and crisp. Remove from the oven, allow to cool slightly

Dot a teaspoon of Pesto on each square. Top each square with the micro greens drizzled with a little Basil EVOO, and a grind of black pepper.

Serves 6-8

Active time 15 minutes Total Time: 35 minutes

### Notes

\* The [Pesto alla Genovese](#) is one of my absolute favorite products with its beautiful clean basil taste. It is also vegan (for those who want to just top pasta with it) and an easy way to add amazing flavor to fish, chicken, pasta and more. You can use a home-made pesto if you prefer.

The [Basil EVOO](#) adds a nice sheen and flavor to the crust, but you can also use a good quality [Unflavored EVOO](#) instead.

All the highlighted products are available at [Oil & Vinegar stores](#).

Categories: Entrée, Appetizer, Easy Weeknight Meal, Light Lunch, Vegetarian, Tomato Tart, Herbed Goatcheese, Pesto alla Genovese, Basil EVOO, Unflavored EVOO, Summer Eating, Cherry Tomatoes, Spicy Microgreens,