

## Easy vegetarian puff pastry tart



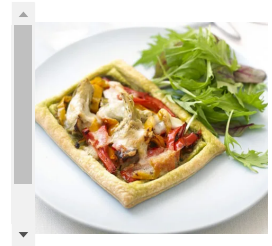
Prep: 10 mins  
Cook: 20 mins



Easy



Serves 4



### Ingredients

375g pack ready-rolled puff pastry

4 tbsp green pesto (ensure vegetarian if needed)

140g frozen sliced roasted peppers

140g frozen artichokes (about 3 wedges per serving)

125g ball mozzarella, or 85g cheddar, grated

### Method

- Step 1** Heat oven to 200C/fan 180C/gas 6. Unroll the pastry and cut into 4 rectangles. Take a sharp knife and score a 1cm edge inside each rectangle, taking care that you don't cut all the way through the pastry. Place on a baking sheet.
- Step 2** Spread 1 tbsp pesto onto each slice, staying inside the border, then pile up the peppers and artichokes. Cook in the oven for 15 mins until the pastry is starting to brown.
- Step 3** Tear the mozzarella ball into small pieces, then scatter it (or use cheddar, if you prefer) over the veg. Return to the oven for 5-7 mins until the pastry is crisp and the cheese has melted. Serve with a green salad.