



FEATURED RECIPES

Potato & Heirloom Tomato Tart w/a Mediterranean-Inspired Salad

INGREDIENTS

Tart Crust:

- 1 cup all-purpose or gluten free flour
- ½ tsp salt
- 6 Tbsp cold unsalted butter, *cut into cubes*
- 3-4 Tbsp ice water



Tart Filling:

- ½ lb potatoes, *thinly sliced about ⅛ inch thick*
- 1 Tbsp olive oil
- Salt & pepper
- 1-2 medium heirloom tomatoes, *sliced*
- ¼ small red or white onion, *thinly sliced (optional)*
- 1 Tbsp fresh oregano leaves, *minced*
- ⅓ cup cheese of choice such as feta, cheddar or goat cheese

Mediterranean Salad:

- 1 medium heirloom tomato, *cut into wedges*
- 1 cucumber, *sliced into half-moons*
- 3 Italian plums, *pitted and sliced*
- 1 Tbsp fresh oregano leaves, *minced*
- 1 Tbsp olive oil
- 1 tsp lemon juice
- ½ garlic clove, *finely grated*
- Salt & pepper to taste



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INSTRUCTIONS

Prep Tart Crust:

1. In a medium bowl, combine flour and salt. Add cold cubed butter. Use a pastry cutter or your fingers to mix until the dough resembles coarse pea sized crumbs.
2. Add ice water 1 Tbsp at a time, mix gently until dough holds together.
3. Form dough into a disk, wrap in plastic, and chill for 20-30 minutes in the refrigerator.

Pan-Fry Potatoes:

1. Heat olive oil in a large, non-stick skillet over medium-high heat. Add thinly sliced potatoes in a single layer. Cook for 2-3 minutes on each side until golden and tender.
2. Season with salt and pepper. Remove from heat and set aside.

Assemble Tart:

1. Roll chilled dough into an 9 inch round on a parchment lined baking sheet. Layer cooked potatoes in the center of crust, leaving a 1 inch border.
2. Arrange heirloom tomato slices and optional onion on top of potatoes. Sprinkle with oregano, cheese, salt and pepper and a drizzle of olive oil.

Fold & Bake Tart:

1. Fold the edges of the dough over the filling, pleating as needed to create a rustic border.
2. Bake tart in preheated oven at 400°F for 25-30 minutes, until crust is golden and filling is bubbling.

Prepare Salad:

1. In a large bowl, whisk together olive oil, lemon juice, grated garlic, salt, and pepper.
2. Add heirloom tomato wedges, cucumber slices, and sliced Italian plums to bowl and toss gently. Sprinkle with oregano on top.

Serve:

1. Slice tart and serve warm alongside a scoop of Mediterranean salad. Bon Appetite!

Serving Suggestions:

1. Drizzle tart with hot honey or balsamic glaze to highlight sweetness of the heirloom tomatoes.
2. Add protein to tart by sprinkling with cooked bacon crumbles or vegan sausage before baking.
3. Want more Mediterranean flavors? Try pairing meal with a Plum & Grape Granita for a refreshing finish!