

MORSELS AND MORE

SUMMER VEGGIE PESTO TART

Place one refrigerated pie crust on a parchment lined baking sheet.

One participant must fold and pinch a ½ inch rim around the crust.

Other participants will slice the following vegetables;

2 small zucchini, into rounds

2 small yellow squash, into rounds

8 cherry tomatoes, in halves or quarters

Fresh corn kernels sliced from one cob

Another participant can beat one egg with 2 oz. of soft cream cheese and another can shred ¼ cup of fresh parmesan

heat oven to 450

heat 2 t. olive oil in a pan and add zucchini, squash, and corn. Add salt and pepper. Cook until lightly browned. Transfer to a bowl to cool then toss with 2 T. of your favorite pesto.

Using a spatula, assist participant in spreading the egg-cream cheese mixture over the pie crust. Other participants can spread the cooked vegetables over the top, end with parmesan.

Bake for 20 minutes. Let cool slightly. Serves 8

This is REALLY good!