

# Tasty Vegetable Tarts

## Ingredients - Per child

- 1/4 block puff pastry
- 25g cream cheese
- 1/2 courgette
- 1 tomato
- 5 olives
- Pinch of Thyme
- 1 egg to glaze

## For the dressing & salad

- 1 tbs olive oil
- 2tsp red wine vinegar
- 1 tsp Dijon mustard
- 1 tsp honey
- Watercress
- lettuce

## method

1. Roll the pastry in to a rectangle
2. Score a border about 2cm in from the edge.
3. Place onto a baking sheet .
4. Spread the cream cheese over the middle of the pastry, taking care not to get any on the border.
5. Wash the tomatoes and courgettes, then slice in to thin rounds.
6. Place the courgettes and tomatoes onto the cream cheese alternately and overlap them.
7. Scatter the olives and thyme.
8. Drizzle with a little olive oil.
9. Brush the edges with beaten egg.
10. Bake in the oven for 10—15 mins.

## To make dressing

Whisk together the oil, vinegar, mustard and honey until well mixed then drizzle over your salad.