

Cheese & Vegetable Savory

INGREDIENTS

2 cups (8 oz.) shredded cheese (Cheddar, Swiss, Monterey Jack or Mozzarella, etc.)
2 cups or your favorite roasted or sautéed vegetables (onions, peppers, zucchini, eggplant...etc.)
1 10 oz. package refrigerated French Loaf or Pizza Crust
1/2 cup shredded Parmesan cheese
melted butter

Select one cheese or a combination (Cheddar, Swiss, Monterey Jack, Mozzarella). Vegetables should be at room temperature.

Open refrigerated dough and unroll carefully onto a large lightly buttered cookie sheet. Trim corners; if desired, roll or pull into an 11 - 12 inch circle. Do not trim if rectangular shape is desired.

Sprinkle 1 cup of cheese in center of dough, spread to within 2 inches of edge. Spoon vegetables over cheese and top with remaining cheese.

Turn edges up over 1 inch of filling, pinching to hold in place. Brush dough with melted butter and sprinkle with Parmesan cheese.

Bake at 375°F for 25 minutes.

Cool a few minutes before serving.

Makes one 8 inch tart.