



## Oven-Dried Tomato Tart with Goat Cheese and Black Olives

READY IN



45 min.

SERVINGS



8

CALORIES



363 kcal

### Ingredients

- 2 large eggs
- 2 tablespoons thyme sprigs fresh divided minced
- 2 small garlic clove
- 4 ounces goat cheese fresh soft
- 0.3 cup olives black pitted
- 5 tablespoons olive oil extra virgin extra-virgin divided
- 2 tablespoons parmesan cheese freshly grated
- 1 sheet puff pastry frozen thawed (half of 17.3-ounce package)
- 1 cup whole-milk mozzarella grated

- 0.3 cup whipping cream

## Equipment

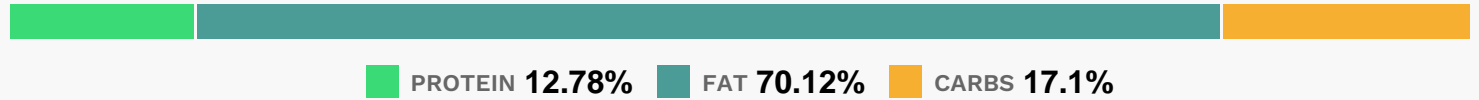
- bowl
- frying pan
- baking sheet
- oven
- aluminum foil
- tart form

## Directions

- Preheat oven to 300°F. Line rimmed baking sheet with foil; brush foil with 1 tablespoon oil.
- Place tomato halves, cut side up, on baking sheet.
- Sprinkle garlic and 1 tablespoon thyme over tomatoes; drizzle remaining 1/4 cup oil over.
- Sprinkle lightly with salt and pepper.
- Bake until tomatoes begin to shrink and are slightly dried but still soft, about 2 hours. Cool tomatoes on sheet. (Can be prepared 1 day ahead. Store in single layer in covered container in refrigerator.)
- Roll out pastry on lightly floured surface to 13-inch square.
- Transfer pastry to 9-inch-diameter tart pan with removable bottom, pressing pastry firmly onto bottom and sides of pan. Trim overhang to 3/4 inch. Fold overhang in and press, pushing crust 1/4 inch above pan. Pierce crust all over with fork; chill 30 minutes.
- Position rack in center of oven and preheat to 375°F. Line pastry with foil; fill with dried beans or pie weights.
- Bake until crust is set, about 20 minutes.
- Remove foil and beans; bake until crust edges are golden, piercing with fork if crust bubbles, about 12 minutes longer. Cool crust 10 minutes. Reduce oven temperature to 350°F.
- Meanwhile, using fork, mash mozzarella cheese, goat cheese, and remaining 1 tablespoon thyme together in medium bowl. Season with salt and pepper.
- Add eggs and cream and stir until mixture is well blended.

- Spread cheese filling evenly in crust. Arrange tomato halves in filling, cut side up.
- Place olives between tomatoes.
- Sprinkle Parmesan cheese evenly over top.
- Bake until filling is puffed and set, about 35 minutes. Cool 5 minutes. Push up pan bottom, releasing sides.
- Serve tart warm.

## Nutrition Facts



### Properties

Glycemic Index:16.38, Glycemic Load:7.63, Inflammation Score:-9, Nutrition Score:8.7495651970739%

### Flavonoids

Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Luteolin: 0.83mg, Luteolin: 0.83mg, Luteolin: 0.83mg, Luteolin: 0.83mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

### Nutrients (% of daily need)

Calories: 362.9kcal (18.14%), Fat: 28.52g (43.88%), Saturated Fat: 8.65g (54.03%), Carbohydrates: 15.65g (5.22%), Net Carbohydrates: 14.49g (5.27%), Sugar: 0.86g (0.96%), Cholesterol: 65.05mg (21.68%), Sodium: 363.21mg (15.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 11.7g (23.4%), Selenium: 15.13µg (21.62%), Calcium: 193.06mg (19.31%), Phosphorus: 187.54mg (18.75%), Vitamin B2: 0.27mg (15.75%), Vitamin E: 1.89mg (12.61%), Vitamin K: 11.07µg (10.54%), Manganese: 0.21mg (10.54%), Vitamin A: 507.63IU (10.15%), Vitamin B1: 0.14mg (9.67%), Iron: 1.72mg (9.58%), Copper: 0.17mg (8.62%), Folate: 34.23µg (8.56%), Zinc: 1.12mg (7.48%), Vitamin B3: 1.42mg (7.1%), Vitamin B12: 0.3µg (4.95%), Vitamin B6: 0.1mg (4.76%), Fiber: 1.16g (4.64%), Magnesium: 17.89mg (4.47%), Vitamin C: 3.08mg (3.73%), Vitamin B5: 0.32mg (3.24%), Vitamin D: 0.43µg (2.88%), Potassium: 80.07mg (2.29%)