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### **“Cheese Tart w/Spring Salad”**

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Cheese tart makes a nice accompaniment to salad. Tart is also a great snack or appetizer idea! Recipe created on behalf of 3-A-Day of Dairy by Chef Scott Campbell of SQC, New York. Serves 6 with salad or 8 – 12 appetizers

#### **Ingredients:**

- 3 Roma tomatoes
- 1 large red onion, cut into wedges
- 1 tablespoon olive oil, divided
- 1 refrigerated crust for 9-inch pie
- 7 teaspoons Dijon mustard
- 1 1/2 cups (6 oz.) reduced fat shredded Mozzarella cheese
- 1 bag (10 oz.) spring salad mix
- 1/2 teaspoon dried thyme leaves
- 2 tablespoons fresh orange juice
- 2 teaspoons balsamic vinegar
- salt and pepper to taste

#### **Method:**

Preheat oven to 400<sup>0</sup> F.

Line baking sheet with parchment paper or lightly oil (I prefer the parchment paper). Cut ends from tomatoes and slice each tomato into 4 wedges. Place tomato and onion wedges on parchment. Brush with 1 teaspoon olive oil. Bake 20 minutes or until edges or onion are lightly browned; set aside. Reduce oven temperature to 375<sup>0</sup> F.

Unroll pie crust on baking sheet. Spread 6 teaspoons mustard over crust. Sprinkle cheese over mustard, allowing 1-inch boarder around crust without cheese. Remove 1/2 the onion wedges from baking sheet and set aside. Arrange remaining onion and roasted tomato over cheese. Fold 1-inch border up over tart edge. Bake for 25 minutes or until pastry crust is browned and cheese is melted. Sprinkle tart with thyme leaves and allow to cool 10 minutes before cutting.

Whisk together remaining 2 teaspoons olive oil with remaining 1 teaspoon mustard, orange juice, vinegar and salt and pepper in a small bowl. Toss dressing with salad mix and remaining onion. Cut tart into wedges and serve with salad.

