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Figgy Chorizo and Ricotta Tart with Roasted Veggies

This is the easiest and quickest recipe but produces some quite delicious results...you won't believe how little effort you will need to put in. We've teamed creamy ricotta with chorizo as well as the fig relish from our friends at Trackelments. This figgy deliciousness has won so many awards we felt we just had to incorporate it into something delicious. We hope you enjoy it.



35 mins



healthy



Red Pepper



Courgette



Puff Pastry



Ricotta Cheese



Chorizo




Trackelments Fig Relish



Basil

Ingredients

	2P	4P
Red Pepper, sliced	1	2
Courgette, sliced	1	2
Puff Pastry 1, 2, 3	1 sheet	2 sheets
Ricotta Cheese 2	1 pot	2 pots
Chorizo 4	1 pack	2 packs
Tracklements Fig Relish	1 tbsp	2 tbsp
Basil, torn	½ bunch	1 bunch

 Our produce comes fresh from the farm so give it a little wash before using

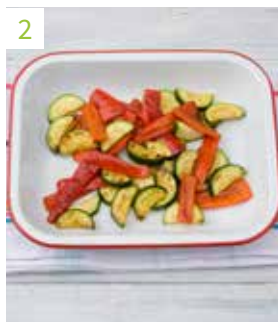
Allergens

1) Gluten | **2)** Milk
3) Egg | **4)** Sulphites

Nutrition per serving: Calories: 555 kcal | Protein: 19 g | Carbs: 39 g | Fat: 48 g | Saturated Fat: 12 g



1 Pre-heat your oven to 200 degrees. Cut the core out of the pepper and slice it into finger-sized pieces about 2cm wide. Cut the courgette in half lengthways and then cut each half into 2cm half moon slices.



2 Pop your veggies on a baking tray with 1 tbsp of oil, ¼ tsp of salt and a good grind of pepper and cook in the oven on the second shelf for 30 mins until crispy on the outside.



3 Unroll the puff pastry sheet onto a baking tray. Leaving a 2cm border around the edges, crumble your ricotta onto the pastry so it is evenly dotted around. *Tip: If you're struggling with crumbling your ricotta (or if you're not a fan of the mess!), use a teaspoon to put little 'dollops' around the pastry instead.* Sprinkle the chorizo over the top and finally dot bits of your fig relish over the top.



4 If you have any milk, lightly brush the border of the tart, then pop it on the top shelf of the oven to cook for 20 mins. The tart is cooked when the outsides are puffed up and golden.

5 While your dinner is in the oven, give your kitchen a quick tidy (you may even get all the washing up done before you eat!) and get your taste buds mentally prepared.

6 When the veggies are roasted and the tart golden and delicious, get them out of the oven. Tear some basil leaves over your tart and serve it with your crispy veggies... enjoy!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!