

# Mediterranean Tart

Calcium ✓
Iodine ✓



SERVES 4

## Ingredients

- Ready Roll Puff Pastry*
- Tomato Puree
- Sliced Pepperoni (or similar)*
- 1 Red/Yellow/Orange pepper or several mini peppers
- Sundried Tomatoes
- Handful of Black Olives
- 60g Extra Mature/ Vintage Cheddar grated

## Directions

- Preheat the oven to 220C /200 Fan. Unroll the sheet of pastry and lay on a baking tray, retaining its paper backing sheet. Fold the edges in and pinch the corners to form a raised edge.
- Spread tomato puree thinly over the base using the back of a spoon. Then layer your pepperoni over the top.
- Slice the peppers. Scatter the chopped pepper, sundried tomatoes and olives on top then sprinkle with cheese. Bake for approx. 20 min until puffed and golden.
- Serve hot or cold with potato wedges, chips or green salad

*Check the ingredients

Lactose & Galactose Free Recipe