

Paula's Tomato-Pesto Tart

This was the most delicious savory treat at the Tips and Toes party 2008.

½ (15 ounce) package refrigerated piecrust
2 cups (8oz) shredded mozzarella, divided
5 plum tomatoes, sliced
½ cup mayo
¼ cup parmesan cheese
½ tsp freshly ground pepper
2 Tblsp basil pesto
3 Tblsp chopped fresh basil

Unfold piecrust on a lightly greased baking sheet. Roll into 12 inch circle. Brush outer inch of crust with water, fold edges up and crimp. Prick bottom. Bake @ 425 for 8-10 minutes. Remove from oven and sprinkle 1 cup mozzarella; let cool for 15 minutes. Arrange tomato slices over cheese.

Stir together remaining 1 cup mozzarella, mayo and next 3 ingredients. Spread over tomato slices.

Bake @ 375 for 20-25 minutes. Remove from oven. Sprinkle with basil.

Yield: 4 main dish or 8 appetizer
Prep: 20 minutes Bake: 35 minutes

Paula Gizzie (and Southern Living)