

Swiss Chard Tarts

From our Farm Kitchen



Ingredients:

1 bunch Swiss chard, ribs discarded, leaves chopped
½ pint grape tomatoes, halved
1 tsp. garlic chopped
1 small yellow onion, thinly sliced
1 cup navy beans, rinsed
1 egg, beaten
1 sheet puff pastry
¾ tsp. Herbs de Provence
extra virgin olive oil
salt and pepper

Directions:

Preheat oven to 375 degrees. Cut puff pastry into 2 x 2 squares. Place a piece of parchment on a sheet pan and arrange puff pastry on pan. Using a small knife, lightly score (slice) puff pastry. Brush with beaten egg. Bake until golden-brown, 5-6 minutes. Remove from oven. Heat 1 tbsp. olive oil in a large sauté pan over medium- high heat. Add onions and cook until golden-brown, about 6-8 minutes. Add garlic and tomatoes. Cook until garlic browns and tomatoes blister. Add Swiss chard and cook until wilted, about 4-5 minutes. Remove from heat. Add beans, herbs, and season with salt and pepper. Place a small amount into puff pastry shells. Bake for 3-4 minutes.