

TOMATO TART

THE INGREDIENTS

- 1 roll out pie crust
- 1 (7.5 oz) container chive and onion cream cheese
- Chives, roughly chopped
- ¾ cup parmesan cheese
- 2 tbsp flour
- 1 tsp salt
- 3 eggs
- 3 tomatoes on the vine
- 2 tsp Italian seasoning

THE STEPS

1. Preheat your oven to 400°F.
2. Roll out pie crust to fit your Stargazer Cast Iron skillet.
3. In a stand mixer, combine cream cheese, eggs, chives, parmesan cheese, flour, and salt. Pour into prepared pie crust.
4. Slice tomatoes and add to the top of the tart. Sprinkle with Italian seasoning.
5. Bake for 25-30 minutes or until edges begin to brown. Slice and serve warm.



WWW.STARGAZERCASTIRON.COM