

# Maine Arts Camp

Recipe: Phyllo Tomato Tart

Chef: Charlie Limoggio CEC

Servings: about 20 3 inch squares

Quantity	Unit	Item	Prep Notes
10-12	Sheets	Phyllo/filo dough sheets	Thawed
¼	Cup	Olive oil	
½	Cup	Grated Parmesan cheese	
1	Medium	Vidalia Onion	Sliced thin
1	Cup	Shredded pizza cheese	
8	Medium	Tomatoes	Cut 1/8 inch slices
½	Teaspoon	Dry basil or oregano	
		Salt & pepper	

1. Preheat oven to 375°F. Spray a cookie sheet with pan spray. Lay in 1 sheet phyllo/filo, brush with olive oil and sprinkle with Parmesan cheese. Continue building this way to use all the dough sheets.
2. Sprinkle sliced onion, then pizza cheese. Arrange sliced tomatoes overlapping slightly. Sprinkle herbs, lightly drizzle a little more olive oil and dust with more Parmesan cheese.
3. Bake 30-35 minutes or until phyllo/filo is golden brown. Allow to cool 10 minutes, then serve.

Can be served warm or at room temperature.

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.**