**Savory Tart**

Preheat oven to 450\*.

Divide pie crust into 2 pieces.

On a floured surface, roll each half of pie crust to a 8”-9” circle.

Heat 1 tbsp. olive oil in nonstick saute pan over medium heat. Add 1 minced shallot and saute until shallot is translucent.

Add zucchini (if using) and saute a few minutes (until soft). Add spinach and saute for about 30 seconds (just until wilted).

Cut cherry tomatoes into quarters. Toss with cooked vegetables and ¼ cup shredded mozzarella. Place in center of pie crusts and sprinkle with parmesan cheese if desired.

Cut 1” slits at approximately 1” increments around perimeter of circle. Brush edges with egg wash and “pleat” the edges.

Brush edges with egg wash and bake in oven for 20-25 minutes.