**Puff Pastry Vegetable Tart**

1 sheet puff pastry, thawed

Egg wash

2-3 cups assorted vegetables

½ medium onion, sliced

1-2 tbsp. olive oil

½ cup crushed tomatoes

1-2 oz. grated cheese, optional

Preheat oven to 400\*. Line baking sheet with parchment paper.

Place puff pastry on lined baking sheet, brush with egg wash, and prick the center with a fork, leaving about 1.5” rim around the edges.

Spread crushed tomatoes in an even layer, preserving your rim around the edges.

Heat 1-2 tbsp. olive oil over medium heat in a nonstick pan. Sautee all vegetables except for onion and tomato (if using) for 3-5 minutes to soften.

Spread vegetables over crushed tomatoes. Arrange onion slices and tomato slices (if using) on top of vegetables. Sprinkle with cheese if desired.

Bake for 20-25 minutes, until edges are puffed and golden brown and bottom is cooked through.

\*\*If desired, about 10 minutes into cooking time, remove from oven, crack 2 eggs on top, sprinkle with salt and pepper, and replace in the oven for remaining cook time.\*\*