

## Beet & Thyme Tart with and Basil Pesto Chevre

**2 SERVINGS | HANDS ON TIME: 20 minutes | TOTAL TIME: 55 minutes**

I Knead That Tart Dough, thawed in the refrigerator for 24 hours before use  
Tenaza Organics Beets, washed, root and stem end trimmed, peeled  
Patty's Herbs Fresh Thyme, washed  
South Texas Organics Oranges  
Agua Dulce Farm Aquaponic Lettuce, root ball removed, washed  
Farmhouse Kitchen Basil Pesto Chevre, stirred well before use  
Farmhouse Kitchen Plum Vinaigrette, shaken or stirred well before use  
All-purpose flour  
Sea salt and fresh cracked black pepper  
Olive or vegetable oil

**STEP 1** Preheat oven to 400°F degrees and set the oven rack to the middle position. While the oven is preheating, shred the peeled beets using either the large holes on a box grater placed inside a mixing bowl or the grater attachment of a food processor. (Note: Wear gloves to avoid staining your hands, if preferred.) Pick the leaves from the fresh thyme and add to the grated beets. Season the beets with ½ tsp. salt and pepper. Stir to combine and set aside.

**STEP 2** Lightly flour a clean countertop or large cutting board and a rolling pin or wine bottle. Sprinkle 1-2 tsp. flour over the cold tart dough and roll out into an approximate 12" circle, keeping an even thickness, about ¼". If the dough is sticking, use a knife to gently scrape the dough that's stuck and sprinkle more flour on the cutting board and dough. Transfer the dough to the center of a large baking sheet lined with parchment paper.

**STEP 3** Spread half of the basil pesto chevre in the middle of the tart dough, leaving about a 2" border of dough. Add the grated beets on top of the chevre. Next, top the beets with dollops of the remaining pesto chevre. Fold the border of the dough over the outer edge of the filling, overlapping the dough as needed to maintain a circle shape. Bake the tart for 35-40 minutes or until the crust is golden brown, rotating the baking sheet midway through. Let the tart rest for at least 10 minutes before serving. The tart is delicious served warm or at room temperature.

**STEP 4** While the beet tart is resting, prepare the salad. Remove the rind and white pith from the oranges by first trimming the ends from the oranges, cutting just deep enough to expose the flesh. Set the orange on either of the cut ends to stabilize and then use a sharp knife to cut downward, following the shape of the orange. Cut just deep enough to remove the rind and white pith, without removing too much of the flesh. After removing the rind and white pith, cut the orange in half, and then cut each half into approximate ½" thick half moons. Remove any seeds, as needed. Tear the washed lettuce leaves into bite sized pieces and combine with the sliced oranges in a bowl. Drizzle half of the plum vinaigrette over the lettuce and oranges, and toss to combine. Season with salt, pepper, and additional vinaigrette to taste.

**STEP 5** Slice the tart into 6-8 wedges. Transfer to serving plates with a large spatula. Serve with a side of dressed salad. Enjoy!