

Beet & Thyme Tart with and Basil Pesto Chevre

4 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 top and middle positions. 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 1 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 1/4". 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 dough to the center of a large baking sheet lined with parchment paper. Repeat with the second tart dough and place on a second baking sheet.

STEP 3 Spread half of the basil pesto chevre in the middle of the tart doughs, 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 doughs over the outer edge of the filling, overlapping the dough as needed to maintain a circle shape. Bake the tarts for 35-40 minutes or until the crust is golden brown, rotating the baking sheets from top to bottom and front to back, midway through. Let the tarts rest for 10 minutes before serving. The tart is delicious served warm or at room temperature.

STEP 4 While the beet tarts are 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 1/2" 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 tarts into 6-8 wedges. Transfer to serving plates with a large spatula. Serve with a side of dressed salad. Enjoy!