



## Summer Tomato Tarts

Makes 2 square tarts

Sun-Dried Tomato Pesto (or your favorite basil pesto)

1 ½ cups oil-packed sun-dried tomatoes with some of the oil in there too, no stress

2/3 cup slivered or sliced almonds or pine nuts, toasted

4 garlic cloves, roughly chopped

¼ cup chopped fresh basil

1 to 2 small fresh red chiles, like Fresnos, chopped

½ teaspoon salt

2 tablespoons nutritional yeast (nooch)

2 tablespoons fresh lemon juice

¼ cup olive oil

2 sheets puff pastry\*

½ cup chopped fresh basil

4 large tomatoes\*\* cut into ¼ inch-thick slices (like you were putting them on a burger)

Salt and black pepper to taste

First, make the pesto. Throw the sun-dried tomatoes, nuts, garlic, basil, chiles, salt, and nooch into a food processor. Pulse that shit until the tomatoes start getting broken up, then drizzle in the lemon juice and oil, still pulsing the food processor, until a coarse pesto starts to form. This does not need to be smooth at all, just make sure there are no big chunks. This will keep in the fridge for at least 1 week, so you can toss any leftovers over hot pasta or spread it on sammies.

When you're ready to tart it up, crank the oven to 400°F. Line a large baking sheet with some parchment paper. Roll the puff pastry into squarish shapes. Put the puff pastry on the baking sheet and spread a couple spoonfuls of the pesto over the pastry leaving a ½ inch border around the edges. Like a fucking pizza, okay?

Sprinkle the basil over the pesto and then arrange the tomatoes in a single layer and press them a little into the pesto so they don't slide around. Sprinkle some salt and pepper on top and spread on the cashew cheese sauce (if you're using that shit). Now repeat with the other piece of puff pastry.

Bake until the pastry is golden brown and well, puffed, 15 to 20 minutes. Let it cool for at least 5 minutes before tossing torn basil leaves over the top and serving.

\* Puff pastry should be near the frozen pie crusts in a grocery store.

\*\* These can be whatever the fuck kind of large, ripe tomatoes you can find (but heirlooms always look the prettiest). Try to mix up the colors, though, because that really says "I KNOW HOW TO MAKE A FUCKING TART."