

## CASSEROLES

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### VEGETABLE TART†

#### (GEMÜSE TORTE)

- 1 sheet frozen puff pastry
- 2 green peppers
- 2 red peppers
- 1/4 cup diced onion
- 1/3 cup diced ham
- 1/3 cup shredded Monterey Jack cheese
- 3 tablespoons olive oil
- 1 egg
- 2/3 cup whipping cream
- 1 zucchini (approximately 7" long)
- Salt, pepper

Sprinkle a little flour on countertop. Place puff pastry on top and let it thaw for 40 minutes. Wash peppers, cut in quarters removing the seeds, and cut into bite size pieces (about 1"). Wash zucchini (don't peel) and cut into slices. Place two tablespoons olive oil in a large frying pan; add onion, the peppers and ham; and sauté for 10 minutes, stirring several times. Keep it on low heat for another 5 minutes. Pour into a bowl and set aside. Place 1 tablespoon olive oil in a pan and fry the zucchini slices on each side. Set aside. Unfold the thawed pastry sheet on floured countertop and roll out to about 10" X 10" square. Line a greased quiche pan with it, making sure pastry is all the way up the sides. Beat egg and stir into whipping cream, add cheese and season with salt and pepper. Pour over the pepper mixture, stir and pour into the prepared quiche pan. Spread it evenly, lay the zucchini slices around the edges and in the middle. Bake in a preheated oven at 350° for 35 – 45 minutes until light brown.

Serves 4

