



HEALTHY LIVING
WITH *Patti Green*

Leek & Asparagus Tart

Serves 6 | Preheat oven: 400 degrees

Ingredients:

- 1 bunch asparagus - trimmed and cleaned
- 1 tablespoon butter
- 1 tablespoon olive oil
- 3 leeks, cleaned and sliced - (not the stem)
- 1/4 cup Greek plain yogurt or Ricotta cheese
- 1/2 cup Gruyère cheese grated
- 1/4 cup Parmesan cheese, grated
- Salt & Pepper to season
- Puffed pastry thawed
- Olive oil to drizzle

Instructions - Filling:

1. In a large sauté pan, add butter, oil
2. Sauté leeks until soft, 3 - 5 minutes
3. Turn heat off and let cool
4. Once cooled, add Parmesan, yogurt, or ricotta and mix
5. With a spatula, evenly smooth onto the puffed pastry shell, leaving a 1" border
6. Line asparagus on top
7. Add salt and pepper
8. Sprinkle Gruyère cheese over asparagus and pastry border
9. Drizzle with olive oil
10. Bake for 20 - 30 minutes or until edges are browned
11. Let sit 15 minutes before serving
12. Serve with a fresh salad and enjoy!



RECIPES

