

Monthly
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Simply Seasonal

Layered Potato Tart

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Layered Potato Tart

Ingredients

- 1 tsp olive oil
- *2 cups tomatoes, chopped
- *1/3 cup fresh basil, chopped
- *1/3 cup fennel, sliced
- *1/3 cup onion, chopped
- 2 Tbsp red wine vinegar
- 5 flour tortillas
- *5 red potatoes, cooked, cooled and sliced
- Salt & pepper to taste
- *1 cup blue cheese, crumbled
- Kalamata olives
- *Chives

Directions

1. Heat oven to 400°F.
2. Saute' onion in oil for 2-3 minutes.
3. Combine tomatoes, basil, fennel, sautéed onion and vinegar.
4. Place tortillas on cookie sheets.
5. Top each tortilla with potatoes, cheese, tomato mixture and kalamatas.
6. Bake 5-8 minutes or until cheese is melted.
7. Garnish with fresh chives.

*can be sourced locally

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