



Zucchini & Tomato Galette

with Ready-to-Bake Crust & Arugula Salad

 2h  2 Servings

Galettes are rustic tarts that have the same flavors of a fancy tart without any of the fuss. For this savory vegetarian galette, we layer creamy basil pesto and fresh vegetables onto ready-made pie dough. The round vegetables make a colorful pattern and caramelize while baking. A sprinkle of Parmesan on top and a peppery arugula salad on the side is all you need for this summery meal. (2p-plan serves 4; 4p-plan serves 8)

What we send

- 1 zucchini
- 1 red onion
- ¾ oz Parmesan ⁷
- 1 lemon
- 2 plum tomatoes
- 1 oz cream cheese ⁷
- 4 oz basil pesto ⁷
- 5 oz arugula
- 2 (8.8 oz) pie dough ¹

What you need

- kosher salt & ground pepper
- olive oil
- 1 egg ³

Tools

- rimmed baking sheet
- parchment paper
- microplane or grater

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 500kcal, Fat 34g, Carbs 38g, Protein 13g



1. Prep filling

Preheat broiler with racks in the center and upper third. Drizzle a baking sheet with **oil**.

Slice **zucchini** and **onion** into ¼-inch thick rounds. Finely grate **Parmesan** and ½ **teaspoon lemon zest**. Squeeze **2 teaspoons lemon juice** into a medium bowl. Thinly slice **tomatoes**. Transfer to paper towel-lined plate; season with **salt** and **pepper**. Set aside at least 15 minutes.



4. Finish & serve

Bake on center oven rack until crust is golden, 30–40 minutes. Let rest for 10 minutes. To bowl with **lemon juice**, whisk in **2 tablespoons oil** and **a pinch each of salt and pepper**. Add **arugula** and toss to coat.

Drizzle **remaining pesto** over **galette**; cut into wedges and serve alongside **salad** with **remaining Parmesan** sprinkled over top. Enjoy!



2. Broil veggies, prep pesto

Place **zucchini and onions** in a single layer on prepared baking sheet; drizzle with **oil** and season with **salt** and **pepper**. Broil on upper oven rack until browned and tender, 10–13 minutes (watch closely). Remove veggies; preheat oven to 400°F.

In a small bowl, stir to combine **cream cheese, lemon zest**, and **2 tablespoons pesto**. Season to taste with **salt** and **pepper**.



3. Assemble galette

Pat **tomatoes** dry. Beat **1 egg** and **1 tablespoon water** in a bowl.

Roll **1 dough** into a 12-inch circle; place on a parchment paper-lined baking sheet. Spread **pesto cream cheese** over dough, leaving a 1-inch border. Top with **veggies** in overlapping layers. Fold dough edges over filling, creasing as needed. Brush crust with **egg wash** and sprinkle with **some of the Parmesan**.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!