



## Zucchini & Tomato Galette

with Ready-to-Bake Pastry & 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.



## What we send

- 1 zucchini
- 1 red onion
- ¾ oz Parmesan <sup>2</sup>
- 1 lemon
- 2 plum tomatoes
- 1 oz cream cheese <sup>2</sup>
- 4 oz basil pesto <sup>2</sup>
- 2 (8.8 oz) pie dough <sup>3</sup>
- 1 bag arugula

## What you need

- olive oil
- kosher salt & ground pepper
- 1 egg <sup>1</sup>

## Tools

- rimmed baking sheet
- microplane or grater
- parchment paper

## Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1010kcal, Fat 69g, Carbs 75g, Protein 25g



### 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!