



# READ<sup>®</sup>

## SAVORY 3 BEAN AND RICOTTA TARTS

SERVES: 6 SERVINGS | PREP & COOK TIME: 60 MINUTES

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### INGREDIENTS

#### TART CRUST

- 1 egg
- 1/2 package puff pastry

#### FILLING & TOPPING

- 4 slices prosciutto
  - 1 can READ 3 Bean Salad
  - 1 cup part-skim ricotta
  - 1/2 teaspoon Italian seasoning
  - 1/2 teaspoon garlic powder
  - 1/2 teaspoon kosher salt
  - Fresh basil for garnish
  - Parmesan cheese
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## INSTRUCTIONS

### TART CRUST

1. Heat oven to 400°F. Beat egg with 1 tablespoon of water and set aside.
2. Unfold one pastry sheet from the package onto a lightly floured work surface, and using a rolling pin, gently roll it to a 10 ½ -by- 10 ½ - inch square. Cut the square into 6 rectangles (about 5-by-3-inches each). Transfer rectangles to a parchment-lined baking sheet.
3. Use the tip of a sharp knife to cut around the edge of each rectangle making a ¼-inch border (NOT CUTTING ALL THE WAY THROUGH THE CRUST). Use a fork to prick through the crust in the center of that border.
4. Brush each crust border with the egg wash and bake in oven until crusts are puffed and golden brown, 10 to 12 minutes. Remove from oven and quickly use the back of a fork or spoon to press down the center of the pastry inside the border. Let cool.

### FILLING AND TOPPING

1. While the oven is hot, at 400°F, bake prosciutto. Lay slices on a parchment-lined baking sheet and bake until darkened and crisp, 10 minutes. Let cool; it will get more crisp as it cools.
2. Drain READ 3 Bean Salad and set aside. In a bowl, mix together the ricotta, Italian seasoning, garlic powder and salt.
3. When the tart shells are cool, divide ricotta mixture between centers, gently spreading to the edge of the crust border. Divide the 3 Bean Salad between tarts, topping ricotta with beans.
4. Break up prosciutto and garnish the tarts with the shards, fresh basil leaves and shaved Parmesan to serve.

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