
TOMATO GALETTES

Prep time: 20 minutes • **Cook time:** 25 minutes

Galettes are a crowd pleaser, and easy to make. Just thaw and roll out store-bought dough, layer vegetables in the middle, and fold and pleat the crust up around them. A galette crust can't be pre-baked, and sometimes results in a slightly soggy bottom. For that reason, I use Roma tomatoes because they aren't as wet. Occasionally I'll divide slices of one firm yellow tomato between the tarts for contrasting colors and flavors, which adds an ingredient, so that's why I note it as optional. If you'll be serving galettes to others, it can be pretty to dress up the crust with seeds, not to mention the seeds add a nice crunch. I include an optional step to do this, but feel free to skip it. **SERVES 2**

Nut-free

- 1 frozen store-bought pastry round, thawed and formed into a 13-inch round
- 4 or 5 ripe Roma tomatoes, sliced crosswise ¼ inch thick
- 1 firm yellow tomato, sliced ¼ inch thick (optional)
- ½ teaspoon kosher salt, divided
- ¼ teaspoon freshly ground black pepper, divided
- ⅔ cup shredded mozzarella cheese
- ⅓ cup mayonnaise
- ¼ cup finely chopped fresh herbs, such as basil, parsley, and/or oregano

FOR THE CRUST (OPTIONAL)

- 1 egg white
- ½ teaspoon poppy seeds
- ½ teaspoon sesame seeds

1. Preheat the oven to 425°F. Position a rack in the center of the oven. Place a pizza stone or baking sheet turned upside down on the rack while the oven preheats.
2. Place the pastry round on a sheet of parchment paper on the counter.
3. Arrange the tomato slices in two circles starting from the middle of the pastry, slightly overlapping the tomatoes. Be sure to leave a minimum 1½-inch border around the outer edge of the dough. Sprinkle the tomatoes with ¼ teaspoon of salt and ⅓ teaspoon of black pepper.
4. In a small bowl, combine the mozzarella, mayonnaise, herbs, remaining ¼ teaspoon of salt, and remaining ⅓ teaspoon of black pepper. Place dollops of the cheese mixture over the tomatoes.

5. Fold the excess dough over the tomatoes to form a crust border. Baste the top of the crust with the egg white and lightly sprinkle with the poppy seeds and sesame seeds. Transfer the galette on the parchment paper to the preheated pizza stone or baking sheet. Bake for 20 to 25 minutes, or until the crust is golden and the cheese is melted and bubbling.
6. Remove from the oven and let cool for 15 minutes before cutting.

INGREDIENT TIP: Other techniques for preventing soggy galettes are to bake them on a pizza stone, baste the bottom with egg white, or add a sprinkling of breadcrumbs on the pastry before layering the food on top.

SUBSTITUTION TIP: In fall, make this galette with butternut squash, kale, and manchego cheese, or try one with broccoli and cauliflower topped with Cheddar. For a Thanksgiving dessert, toss apple slices with butter, sugar, and cinnamon, and fold the pastry up around them.

PER SERVING: CALORIES: 386; TOTAL FAT: 25G; TOTAL CARBS: 35G; FIBER: 5G; SUGAR: 12G; PROTEIN: 8G; SODIUM: 702MG