



Serving Size: 4

Tasti Galette

Ingredients

- 1 Tbsp. olive oil
- 1 large onion, thinly sliced
- 2 Tbsp. fresh chives, chopped
- 2 tsp. fresh dill, chipped
- 1 clove garlic, minced
- 3 Tasti-Lee tomatoes, cut into wedges
- freshly ground black pepper

Directions

1. Whisk flour, salt & sugar in a bowl.
2. Add butter cubes & work into flour with hands until it looks like coarse meal.
3. Add ice water & mix with hands until dough forms a ball.
4. Flatten into disk, wrap in plastic & chill for 2 hours.
5. Let dough soften slightly, then roll out onto floured surface.
6. Transfer rolled-out dough to a baking sheet lined with parchment paper.
7. Preheat oven to 400°F

Pie Crust

- 3 cups unbleached all purpose flour
 - 1 tsp. sugar
 - 1/2 tsp. sea salt
 - 2 sticks (1 cup) unsalted butter, cut into 1/2" cubes
 - 1/3 cup ice water
8. Heat oil over med-high heat in skillet.
 9. Cook sliced onion & minced garlic.
 10. Add tomatoes & cook until water is released & evaporates.
 11. Season with pepper & remove from heat.
 12. Distribute tomato mixture onto dough, leaving 1.5 " border all around.
 13. Fold edges of pastry over topping, crimping dough every inch or two.
 14. Bake until crust is golden, 30-35 minutes.
 15. Remove from oven, add fresh dill & chives & let cool for 5-10 minutes before serving.