

Root Vegetable Tarts with Rosemary

(From *A Year in A Vegetarian Kitchen: Easy Seasonal Dishes for Family and Friends*)

Serves: 2 to 4 people

Ingredients:

- 1 14-ounce package frozen puff pastry, preferably all-butter
- 4 small turnips (about 10 ounces), scrubbed and cut into 1-inch chunks or wedges
- 4 medium potatoes (about 10 ounces), scrubbed and cut into 1-inch chunks or wedges
- 1 medium red onion (about 6 ounces), cut into 8 wedges
- 2 medium carrots, peeled and cut into 1-inch chunks
- 2 tablespoons extra-virgin olive oil
- Salt and freshly ground black pepper
- 2 teaspoons balsamic vinegar
- ½ teaspoon minced fresh rosemary

Directions:

- Defrost the puff pastry according to package instructions (preferably in the refrigerator for several hours).
- Move an oven rack to the middle position and heat the oven to 400° Fahrenheit.
- Spread out the vegetables on a large rimmed baking sheet.
- Drizzle 1 tablespoon of the oil over the vegetables and toss to coat evenly.
- Sprinkle the vegetables with salt and pepper to taste.
- Roast, turning once after about 25 minutes, until golden brown in spots, about 40 minutes.
- Remove the vegetables from the oven but **do not turn the oven off**.
- As soon as the vegetables go into the oven, unfold the puff pastry on a lightly floured work surface and remove the paper liners.
- Cut the pastry along the seams into 4 rectangles. Refrigerate 2 rectangles and save for another use. Roll the remaining 2 rectangles into 7-inch squares.
- Transfer the rolled puff pastry squares to a large baking sheet and refrigerate until well chilled, about 30 minutes.
- When the vegetables come out of the oven, scrape them into a bowl and toss with the remaining 1 tablespoon oil, the vinegar, and the rosemary. Adjust the seasonings, adding salt and pepper to taste.
- Spoon the vegetables over the puff pastry squares, leaving a ¾ -inch border around the edges.

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- Bake the tarts until the pastry is deeply browned, 25-30 minutes. Serve immediately or cool and serve at room temperature.