

Bone Suckin' Ratatouille Tart



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Ingredients:

Bone Suckin' Seasoning & Rub, 2 Tbsp.

Yellow Squash, 1, sliced thinly

Zucchini, 1, sliced thinly

Red Onion, 1, sliced in half and then sliced like half moon

Red Bell Pepper, 1 sliced in half moons

Goat Cheese, 6 oz, crumbled

Basil, 2 Tbsp.

Pie Crust, 1 (9 in) pre-made

Directions:

Preheat oven to 350. Cook the pie crust for 15 minutes to prevent a soggy bottom. Slice squash, zucchini, red peppers into rounds and onions into half moons, all 1/8-inch thick. Set vegetable aside. Sprinkle the crumbled goat cheese and basil over the bottom of the pie crust. Arrange vegetables around edge of the pie shell repeatedly overlapping three slices of squash, zucchini, peppers and onions.

Arrange smaller circle of vegetables in center, ending with squash to cover center of the pie. Sprinkle the Bone Suckin' Seasoning & Rub over the vegetables and then drizzle with olive oil. Place in oven for and bake for 30 minutes, until golden brown, around edges.

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