

Sweet Pea and Herbed Cheese Tart

Recipe By: Lorin Fahrmeier

Ingredients:

1 can Crescent Roll Dough
1 package Cream Cheese, softened
½ C. Sweet Peas cooked, cooled
½ tsp. Cayenne Pepper
½ tsp. Onion Powder
Salt and Pepper to taste
2 Green Onions
Sprigs of Fresh Dill
2 cups Artisan Greens
Small bunch of radishes

Preheat the oven to 375 degrees. Line a baking sheet with parchment paper. Bake dough according to package instructions. Once cooked, cool thoroughly.

While the pastry is cooking, in a food processor combine cream cheese, ½ of the peas, cayenne, onion powder, dill and salt and pepper.

On the cooled pastry, spread a liberal amount of cream cheese mixture. Garnish with green onion, greens, remaining peas and slices of fresh radish.

Cut into squares and enjoy.

Notes: