

Rustic Squash Tarts

1 med butternut squash, peeled, seeded and cut into 1/8 inch slices
1 med acorn squash, peeled, seeded and cut into 1/8 inch slices
2 Tbsp water
¼ c olive oil
1 Tbsp. Minced fresh thyme
1 Tbsp. Minced fresh parsley
½ tsp salt
¼ tsp pepper
½ c all purpose flour
½ c ground pecans
6 Tbsp sugar
½ tsp ground cinnamon
½ tsp ground nutmeg
1 pkg (17.3 oz) frozen puff pastry, thawed
1 egg, beaten
2 Tbs butter

In a large microwave-safe bowl, combine squash and water. Cover and cook on high for 5 minutes or until crisp-tender. Drain; transfer to a large re-sealable plastic bag. Add the oil, thyme, parsley, salt and pepper; seal bag and shake to coat. Set aside. In a small bowl, combine the flour, pecans, sugar, cinnamon and nutmeg; set aside.

Unfold pastry sheets on a lightly floured surface. Roll each pastry to 1/8 inch thickness; transfer each to an un-greased baking sheet. Sprinkle with pecan mixture. Arrange squash slices to within 1 ½ inch of edges, alternating slices of butternut and acorn squash.

Fold up edges of pastry over filling, leaving center uncovered. Brush pastry with egg. Dot squash with butter. Bake at 375° for 35-40 minutes or until golden brown. Yields 2 tarts (8 servings)