

Chorizo and Zucchini Tartlets

These tartlets are quick and easy to make.

Serves 4

Preparation time: 10 minutes

Cooking time: 35 minutes

1 sheet (25cm) ready-rolled frozen puff pastry, just thawed

2 chorizo sausages, thinly sliced

**2 zucchini, ends trimmed,
thinly sliced lengthways**

100g semi-dried cherry tomatoes, drained

50g goat's cheese, crumbled

1 tbs balsamic vinegar

1 tbs olive oil

100g baby mesclun salad leaves, to serve

Preheat oven to 220°C. Cut the pastry sheet into quarters. Line the bases and sides of four 8cm (base measurement) x 3cm fluted tart tins with removable bases with the pastry, allowing the sides to overhang. Place the tart tins on an oven tray and place in the fridge to rest.

Meanwhile, heat a large frying pan over high heat. Add the chorizo and cook, turning, for 2-3 minutes or until brown all over. Transfer to a plate. Add a quarter of the zucchini to the pan and cook for 1-2 minutes each side or until golden and just tender. Transfer to the plate. Repeat in three more batches with the remaining zucchini.