

## SWEET PEPPER TART

3 T. olive oil  
1 cup slivered onions  
2 each red and yellow slivered peppers  
1 T. minced garlic  
1 t. dried rosemary

3 T. slivered basil leaves  
1 t. dried thyme  
salt and pepper  
14 ou. thawed puff pastry  
12 - 16 black olives

Cook onions and peppers in oil 30 minutes. Add garlic, rosemary, basil, thyme, salt and pepper. Cook 15 minutes until resembles marmalade. Heat oven to 375. Roll pastry to 9x12 and place on lightly buttered rimless baking sheet. Prick pastry. Spread cooled mixture on pastry, leaving a 1-inch border. Arrange olives on top. Bake about 15 minutes till golden brown. Let rest for 15 minutes before cutting.

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