

# Cheese and Tomato Galette

Prep time: 35-45 minutes Servings: 5

Start by getting this:

- 1 pack Chevre goat cheese
- 6 tablespoons heavy cream
- 2 tablespoons butter, softened
- 1 square (9x9 inch) frozen puff pastry, thawed
- 1 large tomato, thinly sliced
- 1 tablespoon fresh thyme leaves
- 3/4 teaspoon Lawry's® Lemon Pepper

Now, prepare!

## Step One:

In food processor, combine together cheese, cream, and butter. Place puff pastry on floured surface, cut off corners to form a circle.

## Step Two:

Roll out dough into a 12-inch circle. Spread cheese mixture leaving a 2-inch border of pastry around the edge. Lay tomato over cheese, sprinkle with thyme and Lemon Pepper.

## Step Three:

Fold dough edge over toppings, crimping edge to form circular shape.

## Step Four:

Bake in preheated 375°F oven until pastry is lightly browned, about 35 to 40 minutes.

## Step Five:

Serve warm, sliced in wedges.