



### Asparagus, Bacon, Potato, and Goat Cheese Tart

*Using prepared puff pastry for the crust makes it simple to assemble this Spring tart.*

Active Time: 45 minutes

Total Time: 1 ¼ hour

#### Ingredients:

½ lb. thick sliced bacon  
2 shallots, diced  
8 oz. asparagus, trimmed, cut into 1-inch pieces  
4 oz. fingerling potatoes  
¾ teaspoon **HH Spring Herb Blend**  
Kosher salt & pepper  
1 sheet (1/2 box), prepared, frozen puff pastry, defrosted  
1 egg yolk, whisked together with 1 teaspoon water  
8 oz. goat cheese

1. Preheat oven to 425 degrees. Line sheet pan with parchment.
2. In medium saucepan, cook potatoes in boiling water until just tender – about 10 minutes. Drain, set aside to cool. Slice cooled potatoes lengthwise in half, or if more than 1-inch diameter, slice into thirds.
3. In large skillet, cook bacon until crisp. Transfer to paper towel lined plate. Drain off all of the bacon grease exc. Cook over medium-high heat for 1 minute. Add asparagus, cook 5 minutes longer until asparagus is crisp-tender. Add sliced potatoes, toss to coat with bacon grease. Season with **HH Spring Herb Blend**, salt and pepper. Remove pan from heat.
4. On lightly floured board, unfold puff pastry. Lightly roll pastry into rectangle. Trim edges to make even shape.. Transfer pastry to parchment lined baking sheet. Brush a 1-inch border of pastry with egg wash.
5. Crumble goat cheese evenly over surface of pastry leaving a 1-inch border on all edges. Scatter asparagus, shallots, and potatoes over goat cheese Top with crumbled bacon.
6. Bake in preheated oven until pastry is golden brown, about 20 – 25 minutes.
7. Cut into 6 – 8 pieces and serve warm.