Asparagus Gruyere Tart

Makes 4 servings

Adapted from Martha Stewart Living

Flour, for work surface

1 sheet frozen puff pastry (from a 17.3 ounce package), thawedaccording to package instructions

5 ½ oz. Gruyere cheese, shredded (2 cups)

1 ½ lbs. medium or thick asparagus

1 tablespoon olive oil

Coarse salt and black pepper

1. Preheat the oven to 400F. On a lightly floured surface, roll the puff pastry into a 16-by-10 inch rectangle. Trim uneven edges. Place the pastry on a baking sheet. With a sharp knife, lightly score the dough 1 inch in from the edges to mark a rectangle. Using a fork, pierce the dough inside the markings a half-inch intervals. Bake until golden, about 15 minutes.
2. Remove the pastry shell from the oven, and sprinkle with cheese. Trim the bottoms of the asparagus spears to fit crosswise inside the tart shell; arrange in a single layer over the cheese, alternating ends and tips. Brush with the oil, and season with salt and pepper. Bake until the spears are tender, 20 to 25 minutes.

Pair with a simple green salad.