

Vegan Puff Pastry Tomato Squares with Vegan Feta and Rocket



Ingredients

- 1 tbsp apple cider vinegar
- 1 1/2 tbsp brown sugar
- 1 sheet of puff pastry
- 6-8 cherry tomatoes, halved
- Top with a handful of vegan feta and rocket

Method

- Preheat your oven to 190°C and line an oven tray with parchment paper.
- Unroll the thawed puff pastry sheet onto a lightly floured surface. If needed, gently roll it out to smooth any creases.
- Using a sharp knife or a pizza cutter, cut the puff pastry sheet in half. You can make them as small or as large as you prefer.
- In a small bowl, whisk together the apple cider vinegar and brown sugar.
- Carefully pour the mixture onto the oven tray. Dip your tomatoes into the mixture and arrange them into a long rectangle
- Place the puff pastry half over the top of the tomatoes, pressing the edges to seal. Poke several holes into the puff pastry
- Place in the oven for 15 minutes or until golden brown.
- Take out of the oven, flip the pastry over onto a chopping board. Slice rectangle into desired sizes and top with vegan feta and rocket.

