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## Verrill Farm Corn and Tomato Tart

### INGREDIENTS:

2 Tbsp olive oil  
¼ cup onion, chopped  
1 clove garlic chopped  
3 ears corn, uncooked, kernels off  
½ cup smoked cheddar cheese, shredded  
½ pint cherry tomatoes  
1 egg  
¼ cup milk  
¼ cup heavy cream  
9 or 10" pre baked pie shell

### PROCESS:

Saute onion and garlic in olive oil until translucent.  
Add corn & cook 5 - 10 minutes.  
Add salt & pepper to taste – remove from heat.  
Put ½ corn mixture in pie shell and layer shredded cheese on top.  
Add remaining corn mixture and sprinkle cherry tomatoes & scallions on top.  
Whisk egg, milk, cream with a pinch of salt and pour over tart.  
Bake at 375 F for 30 minutes or until set.  
Variation; add chopped bacon and/or jalapenos to tart.  
Use either a pre-made pie crust or make your own.