**Puff Pastry Tarts**

*Ingredients* –

* Pack of ready-made puff pastry
* 2 x tablespoons pesto
* Half a red onion
* Half a pepper
* Few cherry tomatoes
* 50g cheese

*Method* –

1. Prepare yourself and your work area. Make sure the oven is set at 180oc.
2. Finely slice all your toppings.
3. Cut the cheese into small cubes
4. Cut the pastry into equal-sized squares.
5. Spread the pesto onto the pastry.
6. Arrange the toppings on top, followed by the cheese.
7. Place in the oven for 20 minutes.

