

Easy Tomato Galette with a Buttery Crust

Prep: 15 minutes (plus 2 hours chilling) • Cook: 30-40 minutes

A rustic, flaky butter crust cradles juicy heirloom tomatoes, briny feta, and fresh herbs for a bright, savory bite that tastes like peak summer. Simple, elegant, and irresistibly aromatic straight from the oven.

Ingredients

- 1/2 recipe all-butter pie crust (or use 1 store-bought crust)
- 2 medium/large tomatoes (sliced)
- 1/4 teaspoon salt
- 1/4 red onion (thinly sliced)
- 1/3 cup feta (crumbled)
- 3 sprigs thyme (leaves picked)
- 2 tablespoons basil (chopped)
- 1 teaspoon olive oil
- 1 egg (for egg wash)
- 1 tablespoon water (for egg wash)

Instructions

1. If making homemade pie dough, prepare it and chill for at least 2 hours.
2. Preheat the oven to 400°F (200°C).
3. Slice tomatoes, sprinkle with salt, and place between paper towels; gently press to remove excess moisture.
4. On a lightly floured surface, roll dough into a 10–12 inch circle. Transfer to a parchment-lined baking sheet.
5. Scatter half of the feta in the center, then add thinly sliced red onion, thyme, and basil, leaving a 2–3 inch border.
6. Arrange tomato slices evenly on top. Add remaining herbs, onions, and feta; drizzle with olive oil. Fold the dough edges over the filling.
7. Whisk 1 egg with 1 tablespoon water and brush the dough edges with the egg wash.
8. Bake 30–40 minutes, or until the crust is golden brown and the filling is bubbly. Cool slightly before slicing.

Tags: Vegetarian, Summer, Tomato, Galette, Brunch, Baking
