



Mango-Lime Tart

This easy no-bake tart gets its richness from pureed raw cashews and its bright flavor from mangoes, lime juice, and fresh raspberries. To make this recipe gluten-free, be sure to select gluten-free rolled oats.

By Chef AJ

Makes one 10-inch tart
Preparation Time: 30 minutes
Cook Time: 4 hours

INGREDIENTS:

2 cups rolled oats

2 cups packed pitted dried dates
(about 12 oz.)

1 lime (for 1½ teaspoons zest)

¼ cup + 2 tablespoons lime juice

24 oz. frozen chopped mangoes
(6 cups), thawed

2 oz. unsweetened dried mango,
soaked in 2 tablespoons water
until soft

1½ cups raw cashews

Optional toppings: fresh
raspberries, fresh mango slices,
finely chopped cashews, and/or
chopped fresh mint

- 1** For crust, in a food processor process oats into a flourlike consistency. Add dates; process until dough forms a ball. (If necessary, add ¼ to ⅓ cup water.) Add 1 tsp. of zest from lime and ¼ cup of the lime juice; process to combine.
- 2** Place dough in a 10-inch tart pan with removable bottom. Place a piece of waxed paper or parchment paper on top of dough and press evenly into the bottom and up the sides of the pan. Remove paper.
- 3** For filling, in a high-power blender combine thawed mango, soaked mango and any water, the cashews, and remaining ½ tsp. lime zest and 2 Tbsp. lime juice. Blend until mixture is very smooth.
- 4** Pour filling into crust, spreading evenly. Cover and chill 4 to 24 hours or until filling is set. Remove sides of pan and place tart on a serving plate. Top with raspberries, mango slices, finely chopped cashews, and chopped fresh mint, if desired.