Glazed Strawberry Tart

Crust

1/3 cup almond meal

8 graham crackers

2 Tablespoons sugar

1/8 teaspoon salt

1 large egg

1 Tablespoon butter, melted

Filling

8 ounces cream cheese

1/3 cup sugar

1/3 cup plain 2% Greek yogurt

1 teaspoon grated lemon rind

1/2 teaspoon vanilla

Glaze

1 cup balsamic vinegar

2 Tablespoon sugar

Topping

3 cups sliced strawberries

mint leaves

Spread almond meal evenly on a baking sheet. Bake 6 minutes at 350.

Process almond meal, graham crackers, sugar and salt in food processor. Process 20 seconds.

Whisk egg whites until foamy. Add to food processor and pulse until moistened.

Coat tart pan with baking spray and press crumb mixture into bottom and up sides of pan.

Bake 10-12 minutes at 350. Cool completely.

For filling, beat cream cheese and sugar until fluffy.

Add yogurt, lemon rind and vanilla. Beat until smooth.

Spread over crust. Cover and chill 2 hours.

For glaze, bring vinegar and sugar to a boil.

Cook until thick and syrupy and reduced to 2 1/2 Tablespoons.

Arrange strawberries slices in rows over filling.

Drizzle glaze over strawberries and garnish with mint leaves.