

DINNERLY



Savory Sweet Potato Tart with Fontina

Caramelized Onions & Sage



4h



2 Servings

Don't know about you, but we don't want to live in a world without sweet potatoes. They give us delicious fries, pies, mashes, and more, but nothing can quite top a savory tart like this. Not only is it pretty to look at, a cream cheese and fontina base with a caramelized onion and sage topping makes it pretty tasty too. We've got you covered!

WHAT WE SEND

- 5 oz all-purpose flour ³
- 1 sweet potato
- 2 red onions
- ¼ oz fresh sage
- 4 (1 oz) cream cheese ¹
- 2 oz shredded fontina ¹

WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- 6 Tbsp unsalted butter ¹
- olive oil
- 1 large egg ²

TOOLS

- microwave
- medium skillet
- rimmed baking sheet

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1260kcal, Fat 81g, Carbs 110g, Protein 23g



1. Start dough

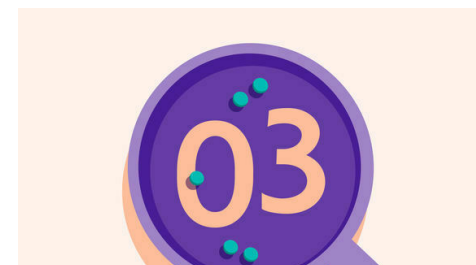
In a medium bowl, mix to combine **flour**, **1 tablespoon sugar**, and **½ teaspoon salt**. Cut **6 tablespoons cold butter** into ½-inch pieces; add to **flour mixture** and toss to coat. Use your fingers to pinch butter into flour until it resembles small peas. Add **¼ cup + 1 tablespoon cold tap water**; use your hands to knead until a shaggy dough forms.



2. Chill dough & prep

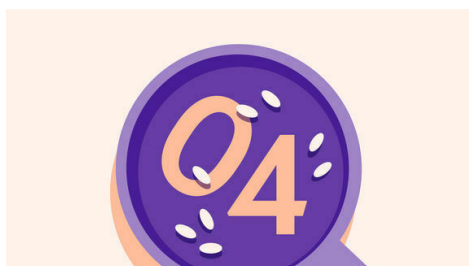
Pat **dough** into a 4-inch wide disk. Wrap in plastic wrap; refrigerate until firm, at least 2 hours. Halve **sweet potato** lengthwise (peel if desired); slice into ¼-inch half-moons. Halve **onions**; thinly slice. Pick **sage leaves** from stems; discard stems.

In a small bowl, microwave **all of the cream cheese** and **2 tablespoons water** until softened, 15–20 seconds; stir to combine.



3. Caramelize onion

Preheat oven to 400°F with a rack in the center. Heat **1 tablespoon oil** in a medium skillet over medium. Add **onions**, **½ teaspoon sugar**, and **a pinch each of salt and pepper**; cook, stirring often, until browned and jammy. Add **1 tablespoon water**; cook, stirring occasionally, scraping up any browned bits from the bottom, 12–15 minutes. Season to taste with **salt** and **pepper**.

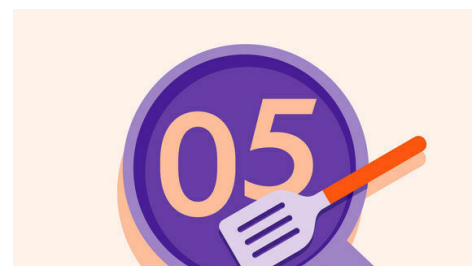


4. Assemble tart

On a **floured** work surface, roll or pat **dough** into a 8x12-inch rectangle. Transfer to a parchment-lined rimmed baking sheet.

In a medium bowl, toss **sweet potatoes** and **sage** with **2 tablespoons oil** and **a pinch each of salt and pepper**.

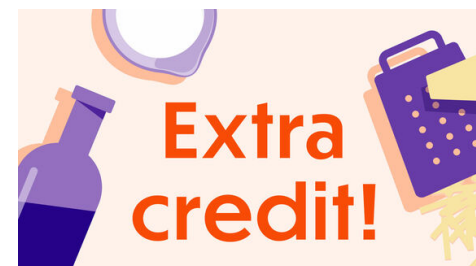
Spread **cream cheese** over dough, leaving a 1-inch border. Top with **cheese**; arrange **sweet potatoes**, **sage**, and **onions** over top.



5. Bake tart & serve

Fold longer edges of **dough border** over **filling**, then shorter edges; press corners to seal. In a small bowl, beat **1 large egg yolk** (see step 6!) with **1 teaspoon water** and **a pinch of salt**. Brush edges of **tart** with **egg wash**.

Bake on center oven rack until deeply golden on the bottom and around edges, rotating halfway through cooking time, 35–40 minutes. Enjoy!



6. How to separate an egg!

One way to separate the egg yolk from the white is to crack the egg into your hand and let the white run through your fingers. If you don't like to get messy, crack the egg into a small bowl and use the shell or a spoon to scoop up the yolk. Discard the white or save it to make omelettes, meringue, or whatever you like!