

# DINNERLY



## Caramelized Onion & Tomato Tart with Goat Cheese & Thyme

 1h  2 Servings

There are few things more elegant than a showstopper tart—especially one with caramelized onions, roasted tomatoes, fresh thyme, and goat cheese. So let yourself get fancy because as impressive as this tart may look, it's really not all that much work. But we'll keep that between us. We've got you covered!

## WHAT WE SEND

- 2 (8.8 oz) pie dough <sup>2</sup>
- 1 yellow onion
- ¼ oz fresh thyme
- 6 oz grape tomatoes
- 2 (1 oz) sour cream <sup>1</sup>
- 4 oz Purple Haze goat cheese <sup>1</sup>

## WHAT YOU NEED

- unsalted butter <sup>1</sup>
- kosher salt & ground pepper
- all-purpose flour (for dusting) <sup>2</sup>
- olive oil
- large egg <sup>3</sup>

## TOOLS

- small saucepan
- parchment paper
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 0kcal



### 1. Prep onions

Preheat oven to 400°F with a rack in the lower third. Place **1 pie dough** out at room temperature to soften (save remaining for own use). Halve and thinly slice **onion**.

In a small saucepan, melt **2 tablespoons butter** over medium-high heat. Add **onions** and **a pinch of salt**. Cook, stirring frequently, until softened and translucent, 2–3 minutes.



### 4. Assemble tart

Spread **goat cheese mixture** over **dough**; leave a 1-inch border. In a medium bowl, toss **tomatoes** with **½ tablespoon oil**; season with **salt** and **pepper**.

Arrange **tomatoes**, cut side up, over filling; dollop **onions** around tomatoes. Sprinkle with **thyme**. Cut slits in the border of the dough, cutting to the filling. Each slit should be about 5 inches apart.



### 2. Cook onions

Lower heat under pot to medium-low and cook, stirring occasionally, until **onions** are dark brown and caramelized, 25–30 minutes. If onion juices on the bottom of pan start getting too dark, deglaze with **1 tablespoon water**, scrape up browned bits from bottom of pan, and continue cooking.



### 5. Bake tart

Fold **each segment of border dough** over **filling**, one at a time, pressing gently as you go so edges of each segment tightly overlap. Brush **exposed dough** with **1 large beaten egg**. Bake until crust is golden brown, rotating halfway through, 35–40 minutes total.

Let **tart** cool for 15 minutes. Serve warm or at room temperature. Enjoy!



### 3. Prep ingredients

While **onions** cook, pick and finely chop **1 teaspoon thyme leaves**. Halve **tomatoes** (see step 6 for our favorite hack!). In a small bowl, whisk together **sour cream** and **half of the goat cheese** (save rest for own use) until smooth.

On a **floured** work surface, roll **dough** into a 12-inch circle. Transfer to a parchment-lined baking sheet.



### 6. Tomato time!

To quickly halve the grape tomatoes, sandwich them between two deli container lids to hold them in place. Using a sharp knife, slice in between the lids.