

DINNERLY



Bacon & Caramelized Onion Galette

with Ready-to-Bake Pastry



2h



2 Servings

If you're ready to level up your baking skills, this savory galette is just what you need! Just spread easy-to-use pie dough with a cream cheese filling, then top it with bacon, jammy onions, and fresh thyme leaves. Let it all bake together and enjoy a crisp, flakey tart like no other. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 2 (8.8 oz) pie dough ³
- 4 oz pkg thick-cut bacon
- 1 red onion
- 4 (1 oz) cream cheese ²
- 3 (1 oz) sour cream ²
- ¼ oz fresh thyme

WHAT YOU NEED

- egg ¹
- sugar
- kosher salt & ground pepper

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1180kcal, Fat 84g, Carbs 67g, Protein 35g



1. Cook bacon

Preheat oven to 400°F with a rack in the center. Cut **bacon** into ½-inch pieces. Halve and thinly slice **onion**.

Transfer bacon to a medium skillet. Cook over medium heat, stirring occasionally, until golden in spots but still soft, about 4 minutes (bacon will crisp in oven). Transfer to a medium bowl; reserve **bacon fat** in skillet.



2. Cook onions

Add **onions** to skillet with **bacon fat**. Cook, stirring, until softened, 5–6 minutes. Reduce heat to medium-low. Continue cooking until onions are deeply browned and jammy, about 10 minutes. Transfer to bowl with **bacon**; stir to combine.

In a small bowl, beat **1 large egg yolk** (save egg white for own use) with **1 teaspoon water** and **a pinch of salt**; set aside for step 4.

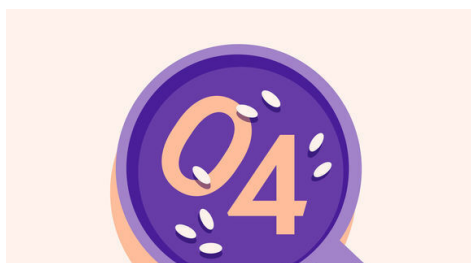


3. Prep filling & roll dough

In a medium microwave-safe bowl, microwave **all of the cream cheese** until just softened, 15–20 seconds. Stir in **all of the sour cream** and **a pinch each of salt, pepper, and sugar**.

On a **floured** work surface, roll **1 pie dough** into a 10-inch circle (save 2nd dough for own use). Transfer to a parchment-lined rimmed baking sheet.

Pick **1½ teaspoons thyme leaves**; discard stems.



4. Bake galette & serve

Spread **cream cheese mixture** over **dough**, leaving a 1-inch border. Top with **bacon mixture** and **1 teaspoon of the thyme leaves**. Fold dough border over filling, creasing dough as needed. Brush crust with **egg wash**. Bake on center oven rack until golden, rotating halfway through cooking time, 35–40 minutes.

Serve **bacon and onion galette** with **remaining thyme** over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!