

Caramelized Onion and Goat Cheese Tart

This savory tart combines the sweetness of caramelized onions with the tanginess of goat cheese, all nestled in a flaky pastry crust. Perfect for a light lunch or elegant dinner.



Main Dish

45 min

Total time

Intermediate

Difficulty

420

kcal / serving

Ingredients

- 1 sheet of puff pastry, 2 onions, 2 oz goat cheese, 1 tbsp olive oil, salt, pepper, fresh thyme

Steps

1

Preheat oven to 400°F (200°C). 2. Slice the onions thinly. 3. Heat olive oil in a pan and sauté the onions over low heat until caramelized. 4. Roll out the puff pastry and place on a baking sheet. 5. Spread the caramelized onions on the pastry, crumble goat cheese on top, season with salt, pepper, and fresh thyme. 6. Bake for 20–25 minutes until the pastry is golden brown. 7. Serve warm.