

Caramelized Onion and Goat Cheese Tart

A savory and delicious tart featuring the sweetness of caramelized onions paired with creamy goat cheese, all nestled in a flaky pastry crust.



Main Dish

45 min

Total time

Intermediate

Difficulty

450

kcal / serving

Ingredients

- 1 ready-made pie crust
- 2 onions, thinly sliced
- 2 tbsp butter
- 1/2 cup crumbled goat cheese
- Salt and pepper to taste
- Fresh thyme leaves for garnish

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 In a pan, melt the butter over medium heat and add the sliced onions. Cook, stirring occasionally, until the onions are caramelized, about 20-25 minutes.
- 3 Press the pie crust into a tart pan and prick the bottom with a fork. Bake for 10 minutes.
- 4 Spread the caramelized onions over the partially baked crust, top with crumbled goat cheese, salt, and pepper.
- 5 Bake the tart for another 15-20 minutes, or until the crust is golden and the cheese is melted.
- 6 Garnish with fresh thyme leaves before serving.