

# Caramelized Onion and Goat Cheese Tart

This delicious tart combines sweet caramelized onions with tangy goat cheese, all baked to perfection in a flaky pastry crust.



Main Dish

**30 min**

Total time

**Easy**

Difficulty

**450**

kcal / serving

## Ingredients

- 1 onion
- 2 tablespoons olive oil
- 1 teaspoon sugar
- Salt and pepper to taste
- 1 sheet of store-bought puff pastry
- 4 ounces goat cheese, crumbled
- Fresh thyme leaves for garnish

## Steps

- 1 Preheat the oven to 400°F (200°C).
- 2 Thinly slice the onion.
- 3 Heat the olive oil in a skillet over medium heat. Add the sliced onion and cook until softened and golden brown, about 10-15 minutes.
- 4 Sprinkle the sugar over the caramelized onions and cook for an additional 2-3 minutes until the sugar has melted and the onions are slightly caramelized.
- 5 Season with salt and pepper to taste.
- 6 Roll out the puff pastry on a lightly floured surface and transfer it to a baking sheet.
- 7 Spread the caramelized onions evenly over the puff pastry, leaving a border around the edges.
- 8 Crumble the goat cheese over the onions.
- 9 Bake in the preheated oven for 20-25 minutes until the pastry is golden brown and the cheese is melted and bubbly.
- 10 Garnish with fresh thyme leaves before serving.