

Caramelized Onion and Goat Cheese Tarts

Recipe adapted from *Serious Eats*

- 2 Tb olive oil
- 3 onions, sliced
- Salt
- 8 oz goat cheese at room temperature
- ½ tsp black pepper
- 1 sheet frozen puff pastry
- Balsamic glaze
- Fresh thyme

Place onions in a sauté pan over medium heat. Cook for several minutes until onions release their liquid and begin to stick, then add salt, oil, and stir. Continue cooking until onions have fully caramelized – 35 – 40 minutes total – stirring occasionally.

Remove onions from heat and allow to cool. Combine goat cheese with pepper and set aside.

Preheat oven to 375. Lightly flour counter or work surface and gently roll puff pastry. Using a biscuit cutter or a glass, cut 3” circles. Place on a baking sheet lined with parchment paper. Place a small spoonful of goat cheese on each circle and top with some caramelized onion.

Place in oven until lightly browned – about 20 minutes. Remove from oven, drizzle with balsamic glaze, and garnish with fresh thyme leaves.