

GRUYERE + CARAMELIZED ONION TARTS

Ingredients

- 1 large sweet onion, thinly sliced
- 2 Tbsp olive oil
- 1 Tbsp butter
- 3 garlic cloves, minced
- 1/4 tsp salt
- 1/4 tsp pepper
- 1 package (17.3 oz) frozen puff pastry, thawed
- 1 cup shredded Gruyere or Swiss cheese
- 1/4 cup grated Parmesan cheese
- 2 Tbsp minced fresh thyme

Directions

1. In a large skillet, sauté onion in oil and butter until softened. Reduce the heat to medium low; cook, uncovered, until deep golden brown, about 40 minutes, stirring occasionally. Add garlic, cook 1 minute longer. Stir in salt and pepper.
2. Unfold each puff pastry sheet onto an ungreased baking sheet. Using a knife, score decorative lines around the edges of each sheet. Spread onion mixture to within 1/2 inch of edges. Sprinkle with cheeses and thyme.
3. Bake at 400 degrees for 12-15 minutes or until golden brown. Cut each tart into 12 pieces. If desired, top with additional fresh thyme and Parmesan cheese. Serve warm.

Makes 24 pieces