

Caramelized French Onion Tart with Tomato Sweet Pepper Conserva

2 SERVINGS | HANDS ON TIME: 20 minutes | TOTAL TIME: 50 minutes

I Knead That Tart Dough, thawed in the refrigerator overnight
South Texas Organics 1015 Sweet Onion, ends trimmed, outer paper layer peeled
Agua Dulce Aquaponic Lettuce, root ball removed, leaves picked and washed
Larken Farm Peaches, washed
Stryk Jersey Farms Cheddar Cheese
Farmhouse Kitchen Tomato Sweet Pepper Conserva, stirred well before use
Farmhouse Kitchen French Vinaigrette, stirred well before use
Sea salt and fresh cracked black pepper
Olive or vegetable oil
All-purpose flour

Preheat the oven to 350°F. Line a large baking sheet with parchment paper and set aside.

STEP 1 Slice the onions into slivers, about ¼” thick. Set aside. Place a large saute pan over medium-high heat. When the pan is hot, add 1 tbsp. oil and the sliced onions. Season with ½ tsp. salt and pepper. Cook the onions for 5 minutes, stirring frequently. Turn the heat down to medium and continue cooking for 15 minutes, stirring often to evenly distribute. The onions will cook down to half their size, becoming translucent and light caramel brown in color. Transfer caramelized onions to a plate to cool until ready to assemble the tart.

STEP 2 While the onions are cooling, lightly flour a clean countertop or large cutting board. Sprinkle 1 tbsp. flour over the thawed tart dough and roll out with a rolling pin or a wine bottle. Roll the dough from the center outward until you form a circle, roughly 12-14” across and ¼” thick. If the dough sticks, use a knife to gently release it and sprinkle more flour on the cutting board and dough. Transfer the rolled dough to the center of the baking sheet lined with parchment paper.

STEP 3 To assemble the tart, start by spreading half of the tomato sweet pepper conserva on the tart dough, leaving a 2” border. Next, add the caramelized onions on top of the conserva. Sprinkle the cheddar cheese over the onions and then add dollops of the remaining conserva. Fold the 2” border of the dough over the outer edge of the filling, overlapping the dough as needed to maintain a circle shape. Bake the tart, rotating midway through, for 25-30 minutes or until the crust is golden brown all over.

STEP 4 While the tart is baking, tear the lettuce leaves and add to a bowl. Slice the peaches into small cubes or wedges and add to the lettuce. Add half of the French vinaigrette and toss to combine. Season with salt, pepper, and additional vinaigrette to taste.

STEP 5 Serve slices of tart dough either warm or at room temperature with a side of dressed salad. Enjoy!