



# CARAMELIZED ONION & FONTINA SAVORY TART

## Serves 4-6

- 2 Large Vidalia Onions, cut into 1/8" petals
- 3 Tbsp **Tuscan Herb Infused Olive Oil**, divided
- 1 Refrigerated Pie Dough
- 1 tsp **Herb & Garlic Dipper**
- 4 oz Shredded Fontina Cheese
- 2 tsp **Sweet Basil Balsamic Vinegar**

1. Preheat oven to 350° F
2. In a large skillet over medium heat add 2 tbsp olive oil, once hot add the onions. Cook stirring occasionally until onions caramelize and are sweet, about 35-40 minutes, taking care that onions do not burn.
3. On a sheet of parchment paper roll out the dough into a circle that is about 1/4" thick.
4. Sprinkle cheese over dough leaving about 1" border then add onions in a pile.
5. Gently begin to crimp or pleat the dough around the onions so it forms a little crust.
6. Move tart to a baking sheet and drizzle tart with remaining tablespoon of olive oil. Bake until the crust is golden brown, about 30-35 minutes.
7. Finish with Sweet Basil Balsamic Vinegar and serve immediately. Enjoy!

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