

FATHER'S DAY FRENCH ONION TARTS



PREP TIME

20 Minutes



BAKE TIME

20 Minutes



MAKES

6



Ingredients

- 1 sheet frozen puff pastry, thawed
- 5-6 shallots, peeled and sliced into rounds
- Olive oil
- Balsamic Glaze
- 2 tbsp fresh thyme leaves
- Kosher salt and freshly grated pepper
- 1/2 cup grated Parmesan cheese
- 1 egg + 1 tbsp water

Steps to Make

1. Line a baking sheet with parchment paper. Preheat oven to 400 F.
2. Unroll thawed puff pastry sheet and cut into six 3 1/2 x 5-inch rectangles.
3. Cut the stem end off the shallot, then peel away the papery skin (you may have to go down a layer of onion to help remove the skin). Slice onion in thin rounds; set aside.
4. Drizzle olive oil onto parchment paper in a small rectangle, slightly smaller than the size of the puff pastry. Drizzle over balsamic glaze. Place shallot slices on top of oil/glaze mixture. Top with salt and pepper, freshly grated Parmesan and thyme leaves.
5. Top with the puff pastry rectangle and press down on all sides (it should look like a pop tart). In a bowl, mix together egg and water; brush tops of pastry with egg wash and sprinkle a little more Parmesan on top of pastry.
6. Bake in pre-heated oven for 20 minutes or until golden and puffed.