

# Asparagus Tart with Caramelized Onions

Prep: 45 min Cook: 40 min Total: 85 min Serves: 8

## Ingredients

- 1 lb asparagus (washed and trimmed)
- 3 large sweet onions (peeled)
- 1 package puff pastry dough (thawed)
- 2 TBLS ghee
- 1 TBLS honey dijon mustard
- 1 tsp apple cider vinegar
- 1/4 cup swiss cheese (grated)
- egg wash

## Sharon's Hint

Try using a pressure cooker to caramelize the onions; takes less time with great results!

## Directions

### Step 1.

Slice sweet onions and place in a large heavy bottom saute pan with ghee.

### Step 2.

Cook on medium low heat stirring occasionally until onions are soft and caramelized. This can be made a day in advance.

### Step 3.

To assemble tart, unroll puff pastry and seal seams together making one large rectangle.

### Step 4.

Brush pastry with egg wash and sprinkle with swiss cheese and carmelized onions.

### Step 5.

Lay asparagus over toppings and bake in a 400F oven for 40 min or until pastry is browned and asparagus is fork tender.

### Step 6.

Whisk mustard and vinegar together and drizzle on tart before serving.