

Onion and Arugula Tart

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For the Crust

1 ¼ C all purpose flour

½ t salt

½ t dried thyme

For the Filling

4 large sweet onions (6-7 Cups)

2 T olive oil

2 T butter

½ t dried thyme

¼ C balsamic vinegar

6 T chilled butter, cubed

2 T ice water (more or less)

5oz. bag of arugula (about 4 cups)

1 C ricotta cheese

2 eggs, slightly beaten

¼ C + 2 T parmesan cheese, divided

Salt & pepper to taste

To make crust

In the bowl of a food processor, place flour, salt, thyme, and chilled butter. Pulse until it is the consistency of coarse sand. Add ice water a tablespoon at a time, pulsing as you do, until the dough forms a ball. (Depending on the weather, you might need a little more or little less.) Form dough into a disc, wrap in plastic wrap and chill in refrigerator for 30 minutes. (*of course, you can always skip this step and just use a refrigerated pie dough from the store*)

To make filling

In a very large pan over medium heat, place olive oil, 2 T butter, sliced onions, thyme, balsamic vinegar, salt and pepper. Sauté until onions are caramelized and softened, about 30 minutes. During the last 2 or 3 minutes of cooking, add arugula and stir until just wilted. Pour in a large mixing bowl and set aside to cool for 5-10 minutes.

To assemble

Preheat oven to 350°. Remove dough from refrigerator and roll out. Place into a 9" tart pan (or 9" pie pan). Set aside.

To the onion mixture, add ricotta cheese, beaten eggs, ¼ C parmesan cheese, salt & pepper to taste. Stir to combine. Pour mixture into crust. Top with remaining 2 T of parmesan cheese. Bake for 50-60 minutes, until the crust and top are browned. Remove to a cooling rack and let rest for 15 minutes before cutting and serving.

Serves 4

