



Fresh Tomato Tart

Adapted from The Pioneer Woman. Serve this easy recipe with a green salad and you have a nice lunch or dinner! Feel free to use cheeses you have in the fridge. We used provolone, Swiss and mozzarella; Fontina, Monterey Jack and some parmesan would work as well.

1 Tablespoon butter
1 whole large onion, halved and thinly sliced
Salt and pepper, to taste
1 store bought pie crust (or homemade)
2 ounces sliced provolone cheese
2 ounces (1/2 cup) grated mozzarella cheese
2 ounces (1/2 cup) grated Swiss cheese
1 ½ cups cherry tomatoes, washed and dried; sliced tomatoes would work as well
Egg wash of 1 whole egg and 1/4 cup milk, optional
Fresh herbs for garnish (basil, chives, thyme – one or a mix)



Heat a large skillet over medium-low heat. Add the butter, onions, salt, and pepper and cook for 20 to 25 minutes, stirring occasionally, until the onions are soft and deep golden brown. Set aside.

Preheat the oven to 450 F.

Lay a pie crust onto a tart pan or pie pan. Top with the provolone slices, then the grated cheeses. Top evenly with the caramelized onions. Distribute the tomatoes evenly over the cheese.

If using egg wash: Mix together the egg and milk in a small bowl and brush it all over the crust around the edge of the tart.

Bake the tart for 15 to 18 minutes, watching carefully to make sure the crust doesn't burn. (The tomatoes should be starting to burst apart, with some dark/roasted areas on the skin, and the crust should be deep golden brown.) If the crust is getting brown too fast, reduce the heat to 425 F.

Remove the tart from the oven and allow it to sit for 5 minutes. Sprinkle the herbs, if using, all over the top. Cut into pieces and serve!