



Caramelized Onion and Goat Cheese Phyllo Tarts

Serves 1

Ingredients

- 0.25 tsp balsamic vinegar (auto-linked (score 1.00))
- 0.125 tsp black pepper
- 0.25 tsp brown sugar (auto-linked (score 1.00))
- 0.5 tbsp butter (auto-linked (score 0.92))
- 0.5 tsp fresh thyme
- 1 oz goat cheese
- 0.5 tsp olive oil (auto-linked (score 0.92))
- 2 sheet phyllo dough
- 0.125 tsp salt (auto-linked (score 0.92))
- 0.5 each yellow onion (auto-linked (score 0.92))

Instructions

1. Preheat oven to 375°F (190°C).
2. Melt butter and olive oil in a pan. Add sliced onions, cook over medium-low heat until softened, about 10 minutes.
3. Stir in brown sugar and balsamic vinegar; continue cooking until onions are deeply caramelized, about 15-20 minutes. Season with salt, pepper, and thyme.
4. Lay out one sheet of phyllo dough, brush lightly with melted butter or olive oil. Top with a second phyllo sheet and brush again.
5. Cut the phyllo stack into two equal rectangles. Place a spoonful of caramelized onions in the center of each rectangle.
6. Crumble goat cheese over the onions. Fold the phyllo edges inward to create a small tart, leaving the center exposed.
7. Bake for 12-15 minutes, or until the phyllo is golden brown and crispy.