

BUTTERNUT SQUASH, ONION & APPLE TART

This butternut squash, caramelized onion and apple tart is a perfect vegetarian main dish for the holidays. The herbed crust compliments the roasted veggies and cranberries add a hint of sweetness to the dish

Serves 6 to 8

INGREDIENTS

CRUST:

- 1/2 cup salted cold butter, diced into small pieces
- 1 1/2 cups all purpose flour
- 1/4 teaspoon salt
- 1 tablespoon fresh thyme
- 1 tablespoon fresh rosemary, chopped
- 3 tablespoons ice cold water

FILLING:

- 1/2 small butternut squash, peeled and thinly sliced into half moon rounds
- 1 tablespoon olive oil
- 1/2 teaspoon ground cinnamon
- 2 large onions, thinly sliced
- 4 tablespoons unsalted butter, divided (vegan can be substituted)
- 1 Honeycrisp apple, thinly sliced



PREPARATION

- 1.** Add the diced butter, flour, salt and fresh herbs to a food processor. Pulse until it resembles a coarse meal. Add the cold water 1 tablespoon at a time and pulse until the dough comes together.
- 2.** Press dough into 9 inch tart pan
- 3.** Refrigerate the dough until it's time to fill and bake.
- 4.** Preheat the oven to 375° F. Place the butternut squash slices onto a baking sheet. Brush with olive oil on both sides and season with ground cinnamon, salt and pepper..
- 5.** Roast the squash until tender, about 30 minutes.

Preparation and Ingredients continued on back.

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INGREDIENTS (CONT.) PREPARATION (CONT.)

- 1/2 cup cranberries
- 1/4 cup feta cheese (goat cheese or vegan feta can be substituted)
- Fresh thyme
- Salt and pepper to taste

Slice the tart and serve hot or warm.

6. Melt 2 tablespoons butter in a large non-stick skillet and add the sliced onions. Cook the onions over medium-low heat until caramelized and jammy, about 30 minutes, stirring often.

7. To assemble the tart place the caramelized onions in the bottom of the tart pan. Layer the butternut squash slices with the apple slices in an overlapping pattern in the tart pan. Add dried cranberries, feta cheese, fresh thyme and sprinkle with salt and pepper.

8. Dot the top with cubes of butter to help soften the apples and give gorgeous color to the tart.

9. Bake for 35 minutes at 375° F until the crust is baked and the top is slightly golden.