



Recipe

CARAMELIZED ONION TART with PEAR CHIPS

Prep time: 15 minutes

Bake time: 30 minutes

Serves 9



Ingredients

1 sheet puff pastry

1 teaspoon olive oil

1 sliced red onion

½ cup sour cream

1 bag Seneca Pear Chips (slightly broken)

½ cup gorgonzola cheese

Directions

HEAT oven to 400° F.

CARAMELIZE onions by putting olive oil and onions in a skillet over medium-high heat. Stir onions until they become golden and soften.

PLACE puff pastry sheet on a baking sheet lined with parchment paper. Pierce the puff pastry sheet with a fork.

SPREAD sour cream on top of puff pastry (keeping it ½ inch from the edges). Sprinkle Seneca Pear Chips, gorgonzola cheese and caramelized onions on top.

BAKE 30 minutes or until golden brown.