
Onion Tart

From the Kitchen of Brett Broussard

1 sweet onion

1 purple onion

1 leek

2 tablespoons olive oil

2 tablespoons balsamic vinegar

salt and pepper

goat cheese

green onions

Slice onions and mix with oil and vinegar. Roast in a 400 degree oven for 30 minutes until cooked. Remove from the oven and lay the puff pastry over the onions, tucking in the sides to form the crust. Bake for 15-20 minutes until the puff pastry is golden brown

Flip over onto a baking sheet and top with goat cheese and green onions.