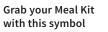


Caramelised Onion, Goat Cheese & Olive Tart with Walnuts & Salad Leaves

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Red Onion



Walnuts







Marinated Goat Cheese

Salad Leaves

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, Butter, Milk

Prep in: **15** mins Ready in: **35** mins

Within this perfectly sealed package, you'll find yourself drooling over the unbeatable flavours found hidden in this tart. Caramelised onion, marinated goat cheese and olives are just some of the stars of tonight's show and with a sprinkling of walnuts and salad leaves for colour and crunch, you'll definitely be coming back for seconds (and thirds!).

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Before you start

Wash your hands and any fresh food.

You will need

Large frying pan \cdot Oven tray lined with baking paper

Ingredients

	2 People
olive oil*	refer to method
red onion	2
kalamata olives	2 medium packets
walnuts	1 large packet
balsamic vinegar*	2 tbs
brown sugar*	1⁄2 tbs
butter*	30g
filo pastry	½ packet
marinated goat cheese	1 packet
milk*	1 tbs
salad leaves	1 small bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3037kJ (726Cal)	756kJ (181Cal)
Protein (g)	22g	5.5g
Fat, total (g)	41.3g	10.3g
- saturated (g)	9.2g	2.3g
Carbohydrate (g)	63.2g	15.7g
- sugars (g)	14.5g	3.6g
Sodium (mg)	1722mg	429mg

The quantities provided above are averages only.

Allergens

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Always read product labels for the most up-to-date allergen information. Visit **hellofresh.com.au/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to 240°C/220°C fan forced.
- Thinly slice **red onion**.
- Roughly chop kalamata olives and walnuts.



Caramelise the onion

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook onion, stirring regularly, until softened, 5-6 minutes.
- Reduce heat to medium. Add the balsamic vinegar, brown sugar, butter and a splash of water and mix well. Cook until dark and sticky, 3-5 minutes.
- Stir in **olives** until combined.



Bake the tart.

- Place **filo pastry (see ingredients)** flat on a lined oven tray. Place topping in a single layer in centre of the pastry, leaving a 4cm border around edge.
- Crumble over marinated goat cheese. Season with pepper.
- Carefully fold pastry edges over the topping, leaving the centre exposed. Brush edges of pastry with the milk. Bake until golden, 12-15 minutes.

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Serve up

- Top tart with walnuts and **salad leaves**. Drizzle over olive oil. Slice tart.
- Transfer caramelised onion, goat cheese and olive tart with walnuts and salad leaves to a serving platter. Enjoy!

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We're here to help! Scan here if you have any questions or concerns



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