



*Aunt Nellie's*<sup>®</sup>

## SAVORY BEET AND GOAT CHEESE TART

**SERVES:** Makes 10 TO 12 SERVINGS

**PREP TIME:** 15 MINUTES

**COOK TIME:** 35 MINUTES

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### INGREDIENTS

- 1 tablespoon olive oil
- 1 large yellow onion, very thinly sliced (about 2 cups)
- 1 refrigerated pie crust (half of 15-ounce package)
- 1 jar (16 ounces) Aunt Nellie's Sliced Pickled Beets, well drained (See Note)
- 1 package (8 ounces) herb and garlic-flavored goat cheese
- 2 tablespoons chopped fresh thyme
- Grated or shredded lemon peel (optional)

NOTE: Substitute 1 teaspoon dried thyme for fresh, if desired. To use drained beet juice: Reserve 1/2 cup drained beet juice and combine with 1 clove minced garlic, 2 tablespoons Dijon-style mustard and 2 teaspoons honey in blender container. Blend on high 10 seconds. Pour 1/3 cup olive oil into mixture with machine running and blend well. Serve as salad dressing.

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### INSTRUCTIONS

1. Preheat oven to 450°F. In large nonstick skillet, heat oil over medium-high heat. Add onions; cook and stir until softened and golden brown about 15 minutes, reducing heat if necessary. Remove from heat.

2. Unroll crust and place on ungreased baking sheet. Spread onions evenly over crust, leaving a 1-inch border. Arrange beets over onions and dot with goat cheese. Sprinkle with thyme.
  3. Fold pastry edge over beets crimping edges, leaving center uncovered. Bake until crust is golden, about 20 minutes.
  4. To serve, slice into wedges and garnish with thyme and lemon peel, if desired.
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