

# Caramelized Onion-Chanterelle Tart

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## Servings: 12

*1 refrigerated pie crust*  
*1 tablespoon Dijon country-style*  
*(coarse-grain) mustard*  
*2 tablespoons butter, divided*  
*2 medium onions, sliced lengthwise*  
*sprigs of fresh thyme*  
*4 ounces chanterelle mushrooms, sliced*  
*lengthwise*  
*2 eggs*  
*1 cup half-and-half*  
*1 cup Gruyere cheese, shredded*  
*1/4 teaspoon sea salt*  
*freshly ground black pepper*  
*thyme leaves*

Preheat the oven to 350 degrees.

Roll out the pie crust to fit in a twelve-inch tart pan. Place in the pan and press into the sides. Coat the surface with mustard. Bake for 10 minutes. Let cool.

To prepare the filling: Melt one tablespoon of butter in a deep skillet over medium heat. Add the onions and saute' for 15 minutes. Add salt, pepper and thyme leaves. Scrape into a small bowl.

In the same skillet, melt the remaining butter. Add the mushrooms and cook for 10 minutes. Remove from the heat.

Combine the eggs and half-and-half. Beat until well blended.

Sprinkle about half of the cheese on the bottom of the tart shell. Spoon in the onions. Pour in the egg mixture. Place mushrooms all over the top along with the remaining cheese.

Bake for 40 minutes or until the tart is golden brown and the filling is set.

Serve warm or at room temperature.

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Per Serving (excluding unknown items): 181 Calories; 10g Fat (50.5% calories from fat); 6g Protein; 17g Carbohydrate; 1g Dietary Fiber; 54mg Cholesterol; 169mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 1 1/2 Fat.

Side Dishes, Vegetarian

