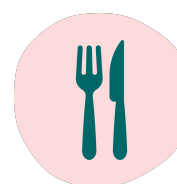




Loyd Grossman Onion & Tomato Puff Pastry Tart



45 mins



Serves 3



Not So Simple

Ingredients

- 1 tbsp Olive Oil
- 2 tbsp Balsamic Vinegar
- 1 Jar Loyd Grossman Tomato & Basil Pasta Sauce 350g
- 1 Puff Pastry Ready Rolled
- Onions, Sliced

Method

1. Preheat the oven to 200°C/180°C fan/Gas 6.
2. In saucepan, fry the onions in a little oil until browned.
3. Add the balsamic and continue to fry for 2 minutes.
4. Add the sauce and stir well.
5. Place the puff pastry on a baking tray lined with baking parchment.
6. Using a fork, stab the pastry all over.
7. Spread over the onions and sauce and place in the oven.
8. Cook for 15 minutes or until the pastry is crisp.

Please ensure food is cooked through and piping hot throughout before serving.

Swap Top: If you don't have balsamic vinegar just add a tbsp of vinegar and a tbsp of sugar to bring out the sweetness of the dish.