

Caramelized Onion, Tomato and Blue Cheese Galette

Ingredients

- Pie crust dough (found in the refrigerator section)
- 1 sweet onion
- 1 red bell pepper
- 1 tablespoon olive oil
- 1/2 cup sherry or white wine
- 1 tablespoon butter
- 1 cup cherry tomatoes
- 1/4 cup crumbled blue cheese

Preparation

Melt the olive oil and butter in a sauté pan, over medium heat. Add thinly sliced onion and red bell pepper. Sauté, stirring, for a while, until the onions start browning and getting soft. Add 1/4 cup of the sherry or white wine to deglaze the pan. Keep stirring until all the liquid is evaporated and then add the rest. The entire process should take around 25 minutes, and the onion and pepper should be nice and soft.

Preheat the oven to 350 degrees. Roll out the pie crust in a 10" circle. Place on a baking sheet lined with parchment. Add the caramelized onion and pepper mixture, leaving a rim around the edge (to fold over). Cut the cherry tomatoes in half, and sprinkle on top. Then sprinkle the blue cheese. Fold over the dough, creasing every couple of inches. Bake for about 20-25 minutes, or until the crust is golden brown. Serve warm or at room temperature.