



TOMATO ZUCCHINI CARAMELIZED ONION GALETTE

Ingredients

- 1 onion, peeled and sliced
- 1/2 Tablespoon olive oil
- 1/2 Tablespoon butter
- 1 refrigerator pie crusts (I like Trader Joe's)
- 1 egg
- 1 Tablespoon mustard (grainy or Dijon is really nice here)
- 2 ripe tomatoes, sliced
- 1 larger zucchini, thinly sliced
- 1/2 cup crumbled feta cheese
- 1 teaspoon dry thyme or 6-8 fresh thyme sprigs
- Salt and pepper

Equipment:

- Large saute pan
- Sheet pan

PREPARATION: 15 MIN

COOKING: 15 MIN

READY IN: 30 MIN

MAKES 4-6 SERVINGS

Notes: Caramelized onions take a bit of time, but are worth it for the deep, slightly sweet flavor they develop. If you're taking the time to cook a batch, double or triple the recipe and use for topping burgers or hot dogs, in your scrambled eggs, or tossed into salads. This galette can be made with other summer veggies; think yellow summer squash, eggplant, fresh corn cut off the cob, etc. Play around with herbs and cheeses to find your favorite combo. Fresh corn with basil and parmesan, eggplant with tomato and mozzarella, even jalapenos, tomatoes, and oregano!

Directions

1. Read through the entire recipe before getting started. Preheat a large saute pan over medium heat and melt the butter and olive oil together. Add the sliced onions, season with a little salt and pepper and reduce heat to low and slowly cook the onions for about 40-45 minutes, stirring occasionally until onions are soft and caramelized. Can do ahead!
2. Preheat oven to 400 degrees. Follow instructions on pie crust box to take the chill off and get ready to roll out (usually to take out of the refrigerator 15 minutes ahead of use). Lay the pie crust on a sheet pan (can line with parchment). Lightly brush with beaten egg. Spread mustard over crust, leaving 3 inch border of plain pie crust all the way around.
3. Scatter the caramelized onions on the mustard. Lay zucchini slices around the crust and top with tomato slices. Sprinkle thyme and feta over vegetables and drizzle with a little olive oil. Season with a touch of salt and pepper. Fold the edges of the pie crust up and over the vegetables, overlapping and gently pressing together until it looks like an open pie.
4. Bake the galette for 15-20 minutes or until the crust is golden and vegetables are softened. Enjoy!