

# Onion Tart

## Ingredients

- 1 tablespoon olive oil
- 2 1/2 pounds onion, sliced
- 2 tablespoons chopped fresh thyme
- 3/4 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/2 (14.1-ounce) package refrigerated pie dough (such as Pillsbury)
- 1/4 cup (1 ounce) crumbled reduced-fat feta cheese
- 1/4 cup (1 ounce) shredded reduced-fat Swiss cheese
- 1 large egg, lightly beaten

## Preparation

Preheat oven to 425°.

Heat the oil in a skillet over medium-high heat. Add onion, thyme, salt, and pepper; cook 20 minutes, stirring occasionally.

Roll dough out on a parchment paper-lined baking sheet. Sprinkle feta cheese in center, leaving a 1 1/2-inch border; top with onion. Sprinkle with Swiss cheese. Fold piecrust border up and over onion mixture, pleating as you go, leaving a 6-inch-wide opening. Combine egg and 2 tablespoons water; brush over dough. Bake at 425° for 25 minutes or until golden. Cool for 10 minutes.