

Less than 30 minutes

Serves 4-6

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Ingredients:

- 1 roll (400g) shortcrust pastry, defrosted
- 4 small red onions, peeled and quartered
- Glug olive oil
- 2 cloves garlic, grated
- Salt and milled pepper
- 1 tub (230g) PnP plain cream cheese
- 2 Tbsp (30ml) chopped fresh herbs (we used parsley, thyme and coriander)
- Pinch chilli flakes (optional)
- Juice (60ml) and grated peel of 1 lemon
- 1 punnet (200g) asparagus tips or fine green beans (or both works well too)

For serving:

- Onion seeds and fresh basil leaves

#### **GOOD IDEA**

To keep your veggies bright-green, quickly plunge them into boiling water then refresh in iced water just before adding to the tart filling.

Method:

1. Preheat oven to 180°C.
2. Press pastry gently into a large 36cm rectangular tart pan, making sure the pastry comes up the sides of the pan.
3. Prick pastry with a fork.
4. Place onion on a baking tray, toss with olive oil and garlic. Season.
5. Bake pastry and roast onions at the same time for 12-15 minutes or until golden.

6. Remove from oven and allow to cool.
7. Combine cream cheese, herbs, chilli flakes and  $\frac{1}{2}$  the lemon juice and grated peel.  
Season.
8. Spread mixture onto the base of the cooled pastry and arrange onion, asparagus and/or green beans on top.
9. Bake again for 10-12 minutes.
10. Drizzle with remaining lemon juice and grated peel.
11. Sprinkle with onion seeds and garnish with fresh basil to serve.