

Manchego & Fig Galette

with Caramelized Onion

Nutty Manchego and caramelized onion complement barrel spice; a little fig adds a bridge to the blend's red fruit.

Serves 4 | Prep 20 min | Cook 50 min | VEGETARIAN

INGREDIENTS

- 1 refrigerated 9-inch pie crust
- 2 large onions, thinly sliced
- 1 tbsp olive oil; 1 tbsp butter
- 1/2 tsp kosher salt; 1/4 tsp pepper
- 1 tsp thyme leaves
- 1 cup grated vegetarian Manchego-style cheese
- 2 tbsp fig jam
- 1 egg, beaten

DIRECTIONS

1. Heat oven to 400°F. Cook onions in oil and butter over medium-low 25 min, stirring often. Add salt, pepper and thyme; cool 5 min.
2. Unroll crust onto a parchment-lined tray. Spread fig jam thinly, leaving a 1 1/2-inch border.
3. Add onions and cheese. Fold border over filling; brush crust with egg.
4. Bake 25-30 min, until golden. Rest 10 min before slicing; serve with a substantial green salad.

POUR & SERVE

Serve slightly cool; taste before choosing a brief decant.