

Texas Sweet Onion, Spinach, & Gruyere Tart



COMMISSIONER TODD STAPLES
TEXAS DEPARTMENT OF AGRICULTURE

GO TEXAN.

Serves 8-10

- 1 Pie crust to fit a 9-inch pie pan
- 5 T. Unsalted butter, divided
- 2 Pounds Texas sweet onions, peeled, and thinly sliced
- 8 Ounces Fresh Texas baby spinach, coarsely chopped
- ¾ Cup Heavy cream
- 2 Large Eggs, beaten
- 2 tsp. Thyme leaves (or ¾ tsp. dried)
- 1 T. Finely minced Texas flat-leaf Italian parsley
- ½ tsp. Ground nutmeg
- Salt and pepper
- 5 Slices Bacon, cooked crisp and crumbled (or 1 Cup diced ham), optional
- ¾ Cup Grated Gruyere cheese
- ¼ Cup Grated Parmesan cheese



Recipe provided by Molly Fowler, The Dining Diva

Preheat oven to 375°. Ease the pastry into pan, and flute the edges. In a large sauté pan, melt 3 tablespoons butter over medium heat. Add sliced onions, and sauté until they are richly caramelized, about 20 minutes. Stir frequently – especially as the onions begin to brown. In another skillet, melt the remaining 2 tablespoons butter. Add spinach. Cook until the spinach is wilted, then drain thoroughly. In a large mixing bowl, whisk together heavy cream, eggs, thyme, parsley, and nutmeg. Season with salt and pepper. Stir in onions, spinach, and bacon (if using). Spoon into the pie crust. Top with grated Gruyere cheese. Sprinkle with Parmesan. Bake until set (about 35 to 40 minutes), and a knife inserted in the center comes out clean. Let rest 10 minutes, slice and serve warm. Serve with a salad for a complete meal.

