

# ASPARAGUS FETA TART

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## INGREDIENTS

1 bunch Asparagus,  
blanched and chilled

½ Cup Noble Springs  
Feta Cheese

1 Vidalia Onion, sliced  
into strips

2 Tablespoons Butter,  
melted + 1 Tablespoon  
for Onions

1 Egg, beaten

1 sheet Puff Pastry,  
approximately 10" x 14"

¼ Cup Kenny's Asiago,  
grated

## DIRECTIONS

Preheat oven to 400F.

Defrost pastry and then cut ¾ inch strips of each side. Brush edges with beaten egg and then place strips on top of the pastry bottom to create edges, trimming as required.

Brush egg over all sides. Use a fork to prick the dough bottom (called "docking") so that air can escape and not blow up the interior, causing the sides to fall off!

Bake at 400F until just golden and risen, about 8-10 minutes.

Meanwhile sauté onions in a pan with some butter & oil until soft and golden, then add garlic and cook a minute more. Season with a little salt.

When crust is ready, distribute the onions on the base.

Next, sprinkle feta cheese evenly over onions.

Measure the asparagus and trim to size so that they fit neatly within the edges. Place stalks head-to-toe along the length of the crust, being sure to keep them close.

Grate asiago on top and place bake in the oven for 5-8 minutes and cheese has melted.

Serve hot or cold.