

Roast Sweet Potato & Onion Tart with Feta



Serves 4 Prep 20 mins + cooling

Cooking 1h 20 mins

Easy



Ingredients

1 tbsp olive oil
3 medium red onions, finely sliced
2 tbsp red wine vinegar
50g cranberry sauce
500g sweet potatoes, peeled and cut into small chunks
320g sheet ready rolled puff pastry
150g feta, broken into large chunks
beaten egg, for glazing
thyme sprigs and a large salad to serve

1. Heat oven to 200C/180C fan/gas 6. Heat 2 tbsp of the oil in a large non-stick frying pan and cook the onions over a low heat for 20-25 mins or until well softened and lightly browned. Add the vinegar and cranberry sauce, and simmer for 5-10 mins more, stirring until almost all the liquid has disappeared. Leave to cool.
2. Meanwhile, put the sweet potatoes in a bowl and toss with the remaining oil, 1/2 tsp salt, 1/2 tsp pepper. Arrange on a baking tray and cook for 20 mins, turning halfway, until softened and lightly browned. Leave to cool.
3. Reduce oven to 180C/160C fan/gas 4. Line a large baking trays with baking parchment and unroll the pastry sheets on top – trimming the edges neatly at this point will encourage a good rise. Leaving a 2cm gap around the edge, spread the onions over the pastry, then top with the sweet potatoes and goat's cheese. Brush the beaten egg around the border of the pastry and bake in the oven for 35-40 mins or until the pastry is golden and crisp.
4. Scatter over the thyme, then cut the tart into quarters (or smaller pieces if serving more). Serve with a large leafy salad.
5. **To freeze:** open-freeze the assembled unbaked tart on the tray until solid, then remove and wrap tightly in foil. Freeze for up to 1 month. Unwrap the tart and place on lined baking trays to thaw at room temperature for 1¹/₂ hrs, then bake as per the recipe.