

Caramelized Onion & Heirloom Tomato Crostata

with Feta Cheese & Arugula

It's pie time! Recipes for crostata (an Italian, open-faced pie or tart) date as far back as the 15th Century. These delicious pies were traditionally made with a mix of sweet and savory ingredients and included fresh, seasonal produce. We're keeping true to these early versions and making ours with briny olives and feta, peppery arugula, heirloom tomatoes and rich, sweet caramelized onions.



Ingredients

6 Kalamata Olives

6 Ounces Heirloom Cherry Tomatoes

2 Cloves Garlic

1 Vidalia Onion

½ Cup All-Purpose Flour

½ Cup Whole Wheat Flour

2 Ounces Arugula

⅓ Cup Crumbled Feta Cheese

Makes 2 Servings

About 700 Calories Per Serving



Instructions



Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop the olives. Cut the tomatoes in half lengthwise. Peel and thinly slice the garlic and onion.



Caramelize the onion:

In a medium pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion**. Cook, stirring occasionally, 6 to 8 minutes, or until completely softened. Reduce the heat to low and cook, stirring occasionally, 8 to 10 minutes longer, or until thoroughly caramelized and golden brown.



Make the dough:

While the onion caramelizes, dust a large sheet pan with a **pinch of the all-purpose flour**. In a medium bowl, combine **the whole wheat and remaining all-purpose flours** with a **pinch of salt**. Stir in **4 tablespoons of olive oil** and **¼ cup of cold water** until a dough forms, being careful not to over-mix. Transfer the dough to the prepared sheet pan. Using a rolling pin or wine bottle, roll the dough into a ¼-inch-thick round.



Assemble the crostata:

In a medium bowl, combine the **arugula, tomatoes, olives, and garlic**. Drizzle with olive oil, season with salt and pepper and gently toss to coat. Place the **caramelized onions** in the center of the dough and spread them towards the edges of the dough, stopping about a ½-inch from the outside edge (there should be an onion-less border all the way around). Place the arugula-tomato mixture on top of the onions and evenly sprinkle with the **feta cheese**. Gently fold the outer edge of the dough towards the center, creating an open-faced pie.



Bake the crostata & plate your dish:

Bake the crostata 12 to 15 minutes, or until the dough is browned and cooked through. Cut into wedges to serve. Enjoy!