

Vidalia Onion & Kale Tarts

with Lemon-Garlic
Roasted Potatoes

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

These easy, gourmet tarts highlight a duo of sautéed kale and Vidalia onion—a spring variety grown only in Georgia that's beloved for its sweetness—brought together with a bit of egg and fromage blanc. We're baking the tarts alongside thin-sliced Yukon Gold potatoes, which turn perfectly tender as the tarts cook through. A splash of lemon juice tossed with the still-warm potatoes provides a hint of brightness that contrasts with the savory flavors of the dish.



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Ingredients



2
PIE CRUSTS



2
CAGE-FREE
FARM EGGS



3/4 lb
YUKON GOLD
POTATOES



1 bunch
KALE



1 clove
GARLIC



1
LEMON



1
VIDALIA ONION

KNICK KNACKS:



2 Tbsp
FROMAGE BLANC



1/3 cup
GRATED
PARMESAN
CHEESE



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and thinly slice the onion.
- ☐ Remove and discard the kale stems; thinly slice the leaves.
- ☐ Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon.
- ☐ Halve the potatoes lengthwise, then thinly slice crosswise.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).



2 Cook the vegetables:

- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until lightly browned and softened.
- ☐ Add the **kale**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly wilted.
- ☐ Add **2 tablespoons of water**. Cook, stirring frequently, 3 to 4 minutes, or until the kale has wilted and the water has cooked off.
- ☐ Turn off the heat and stir in the **lemon zest**. Season with salt and pepper to taste.



3 Make the filling:

- ☐ Crack the **eggs** into a medium bowl; beat until smooth.
- ☐ Stir in the **cooked vegetables**, **fromage blanc**, and **1/3 cup of water**. Season with salt and pepper.

4 Assemble the tarts & season the potatoes:

- ☐ Place the **pie crusts** on a sheet pan, leaving them in their tins. Evenly divide the **filling** between the crusts.
- ☐ Place the **potatoes** on a separate sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.



5 Bake the tarts & roast the potatoes:

- ☐ Bake the **tarts** and **seasoned potatoes** 18 to 20 minutes, or until the tart filling is cooked through and the potatoes are tender when pierced with a fork. Remove from the oven.
- ☐ Carefully transfer the roasted potatoes to a large bowl.
- ☐ Let the baked tarts stand for at least 2 minutes.

6 Finish the potatoes & plate your dish:

- ☐ To the bowl of **roasted potatoes**, add **2/3 of the cheese**, **as much of the garlic paste as you'd like**, and **the juice of all 4 lemon wedges**. Toss to thoroughly combine. Season with salt and pepper to taste.
- ☐ Divide the **baked tarts** and finished potatoes between 2 dishes. Garnish the tarts with the **remaining cheese**. Enjoy!