

Caramelized Fennel Tarts

Lisa Speer

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Preparation Time: 45 minutes

Bake Time: 15 minutes

2 medium fennel bulbs, quartered and thinly sliced

2 tablespoons olive oil

1 1/2 teaspoons minced fresh thyme or 1/2 teaspoon of dried thyme

1 teaspoon balsamic vinegar

1/4 teaspoon salt

1/8 teaspoon pepper

1 package (17.3 oz) frozen puff pastry sheet, thawed

Preheat oven to 400 degrees.

In a large skillet, saute' the fennel in oil until softened.

Reduce the heat to medium-low and cook, uncovered, for 40 minutes or until deep golden brown, stirring occasionally.

Stir in the thyme, vinegar, salt and pepper.

Unfold each puff pastry sheet onto an ungreased baking sheet.

Using a knife, score one inch from the edges of each pastry.

Spread the fennel mixture to within 1/2-inch of the edges.

Bake for 12 to 15 minutes or until golden brown.

Cut each tart into 12 pieces.

Yield: 2 dozen

Per Serving (excluding unknown items): 1758 Calories; 123g Fat (61.7% calories from fat); 24g Protein; 147g Carbohydrate; 18g Dietary Fiber; 0mg Cholesterol; 1399mg Sodium. Exchanges: 9 Grain(Starch); 0 Fruit; 24 Fat.