

# Roasted Sweet Potato-and-Onion Tart

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## Servings: 6

*3 cups (about 1-1/2 lbs) sweet potatoes, cut into 3/4-inch cubes*  
*1 cup red onion, chopped*  
*2 tablespoons olive oil*  
*1 teaspoon seasoned pepper*  
*6 slices cooked bacon, crumbled*  
*1/4 cup fresh flat-leaf parsley, chopped*  
*1 package (14.1 ounce) refrigerated piecrusts*  
*2 cups (8 ounces) Gruyere cheese*  
*1 1/2 cups half-and-half*  
*4 large eggs*  
*1 teaspoon fresh rosemary, chopped*  
*1/2 teaspoon salt*  
*fresh rosemary sprigs (for garnish)*

## Preparation Time: 30 minutes

Preheat the oven to 425 degrees.

In a large bowl, toss together the sweet potatoes, onion, olive oil and pepper. Arrange the mixture in a single layer in a lightly greased 15x10-inch jelly roll pan.

Bake for 20 minutes or just until the potatoes are tender, stirring after 10 minutes. Cool completely in the pan on a wire rack (about 30 minutes). Stir in the bacon and parsley.

Unroll the piecrusts. Stack on a lightly greased surface. Roll the stacked piecrusts into a 12-inch circle. Fit the piecrust into a 10-inch deep-dish tart pan with a removable bottom. Press into fluted edges. Trim off the excess piecrust along the edges. Line the piecrust with aluminum foil or parchment paper. Fill with pie weights or dried beans. Place the pan on a foil-lined baking sheet.

Bake for 12 minutes. Remove the weights and foil. Bake for 5 more minutes. Cool completely on the baking sheet on a wire rack (about 15 minutes).

Reduce the oven temperature to 350 degrees.

Layer half of the sweet potato mixture and half of the cheese in the tart shell. Repeat the layers once.

In a bowl, whisk together the half-and-half, eggs, rosemary and salt. Pour over the cheese.

Bake on the lowest oven rack for 35 to 40 minutes or until set. Cool the tart on a baking sheet on a wire rack for 15 minutes.

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Per Serving (excluding unknown items): 355 Calories; 23g Fat (57.9% calories from fat); 18g Protein; 19g Carbohydrate; 3g Dietary Fiber; 186mg Cholesterol; 458mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 3 Fat.