



Brie & Onion Tarts

Ingredients:

1 pkg phyllo shells
2 large onions, thinly sliced
1 clove garlic, minced
4 oz brie, diced
2 tbsp butter
1 tbsp oil
1/4 cup white wine (or chicken stock or water)
1/2 tsp salt
2 tsp black pepper
1 tsp dried thyme

chopped parsley, optional

Directions:

Preheat oven to 400 degrees.

In a large skillet over medium-high heat, melt butter and oil until shimmering. Add onions and season with salt, pepper and thyme. Cook, stirring constantly until onions are soft and translucent.

Lower heat to medium and cook onions stirring frequently until the onions start to turn brown. Intreat heat to medium-high and carefully add wine.

Let wine cook and boil for about a minute while scraping the bottom of the pan with a wooden spoon. Let simmer for about 2 minutes, until thickened. Stir in garlic until fragrant - about 30 seconds.

Remove onions from heat and stir into brie. Fill pastry shells with 1-2 tbsp of brie and onion filling and bake for 10 minutes, until the cheese is bubbly and melted and the shells are crispy.

Top with parsley (if using) and serve warm.