

Asparagus Bacon Tart

Printed from Asparagus Recipes at <http://www.asparagusrecipes.net/>

This puff pastry tart gets a coating of cream cheese and thyme-infused asparagus. Topped with crisped bacon, it makes for an impressive appetizer or light lunch.

Ingredients:

5 slices bacon
¼ cup chopped onion
1 teaspoon fresh thyme leaves
1 bunch asparagus (about 1 lb.), thick ends removed, cut into 1-inch pieces
1/2 lb. puff pastry, defrosted if frozen
1 cup soft goat cheese
1 egg, lightly beaten

Directions:

1. Preheat oven to 450°F.
2. Heat a large skillet over medium. Add bacon and cook until lightly crisped, 5 minutes. Remove and set aside.
3. Add onion and thyme to skillet and cook until just softened, 2 minutes. Add asparagus and cook until slightly crisp and golden, 3 to 5 minutes. Remove from heat and set aside.
4. Roll the pastry out onto a lightly floured surface into a large rectangle. Using hands, spread goat cheese evenly over the surface of the pastry, leaving a ½-inch border around the edges. Layer the asparagus mixture and bacon strips over the cheese.
5. Brush the edges of the pastry with the egg. Bake until golden and puffed, 20 to 25 minutes. Let sit 10 minutes before serving.