**French Onion Freeform Tart**

1 pie crust, chilled

1 large onion, sliced thinly

1 tbsp. butter

2 oz. shredded gruyere or swiss cheese

Salt & pepper to taste

Egg wash

Heat oven to 400\*F.

Melt butter in medium nonstick sauté pan over medium heat.

Add sliced onions and sauté until soft and translucent.

Roll crust into a rough circle, about ¼” thick.

Place onions in the center of rolled out crust, leaving about 2” around the perimeter.

Sprinkle cheese over onions.

Gather edges of crust around onions to form tart and press folds together to seal.

Place tarts on parchment lined baking sheet (use bench scraper to help, if necessary) and brush egg wash around sides.

Place on middle rack in oven and bake for 20-25 minutes, until crust is golden brown on edges and cooked on the bottom. Allow to cool slightly on baking sheet to set before slicing and serving.