

Easy Goat Cheese Pastries with Sweet Caramelized Onions

Delightful Goat Cheese Pastries with Sweet Caramelized Onions



OVEN
400°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 sheet of puff pastry, thawed
- 8 oz goat cheese, softened
- 2 large onions, thinly sliced
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- Salt and pepper to taste
- 1 egg, beaten (for egg wash)

DIRECTIONS

1. In a large skillet, heat the olive oil over medium heat. Add the sliced onions and a pinch of salt, cooking slowly until they are soft and caramelized, about 20 minutes.
2. Stir in the balsamic vinegar and cook for an additional 2 minutes. Remove from heat and let cool slightly.
3. Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
4. Roll out the puff pastry on a lightly floured surface and cut it into squares, about 4x4 inches.
5. In the center of each pastry square, place a spoonful of goat cheese and a generous amount of caramelized onions.
6. Fold the corners of the pastry over the filling to create a pocket and seal the edges with a fork.
7. Brush the tops with the beaten egg for a golden finish and bake for 15-20 minutes or until puffed and golden brown.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-goat-cheese-pastries-with-sweet-caramelized-onions/>