

## Easy Potato & Bacon Puff Pastry Tart - The Perfect Weeknight Dinner or Brunch

The Ultimate Potato and Bacon Tart: A Crispy, Cheesy Comfort Classic



**OVEN**  
**375°F**

**TIME**  
**6 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 sheet puff pastry (thawed): Look for a high-quality butter-based pastry for the best rise.
  - 3-4 medium potatoes: Yukon Golds are my favorite here because they hold their shape and have a buttery texture.
  - 1 cup grated cheese: I recommend Gruyère or Emmental for a nutty, traditional flavor, but mozzarella works great for a gooey pull.
  - 1/2 cup cooked bacon or lardons: Make sure they are chopped into bite-sized pieces.
  - 1 medium onion: Thinly sliced and sautéed (optional, but highly recommended for sweetness).
  - 1/2 cup heavy cream: This creates the silky base for the tart.
  - 2 large eggs: To set the filling.
  - 1 tbsp olive oil or butter: For sautéing the onions.
  - Fresh parsley or thyme: For that bright, herbaceous finish.
  - Salt & pepper: To taste.
- Swaps and Notes:
- The Cheese: If you want a sharper kick, swap half the cheese for a sharp white cheddar.
  - The Potatoes: You can use red potatoes as well; just ensure they are sliced thinly and evenly so they cook at the same rate.
  - Vegetarian Option: Skip the bacon and add sautéed mushrooms or sun-dried tomatoes.

**Shortcuts:** If you're in a rush, you can use pre-cooked bacon bits, but nothing beats the flavor of freshly fried bacon.

**Step-by-Step Instructions:**

**Prepare the Pastry:** Preheat your oven to 375°F (190°C). Lightly flour your surface and roll the puff pastry into a tart pan. Use your fingers to press it into the edges, then prick the bottom several times with a fork to prevent it from puffing up too much in the center.

**Cook the Potatoes:** Peel (if desired) and thinly slice your potatoes. Place them in a pot of salted water and boil for about 5-6 minutes. You want them "al dente"-tender but not falling apart. Drain and set aside to cool slightly.

**Make the Filling:** In a medium bowl, whisk together the eggs and heavy cream. Season with salt and pepper. Stir in about half of your grated cheese to ensure cheesy goodness in every bite.

**Assemble the Tart:** Spread your sautéed onions and crispy bacon evenly over the bottom of the pastry.

Pour the egg and cream mixture over the top.

Arrange the potato slices in a beautiful overlapping circular pattern (shingle style) over the filling. Sprinkle the remaining cheese over the top.

**Bake to Perfection:** Place the tart in the oven and bake for 30-35 minutes. You're looking for the pastry edges to be a deep golden brown and the custard to be fully set.

**Finish and Serve:** Remove from the oven and let it sit for 5 minutes. Garnish with fresh herbs, slice into wedges, and serve warm.

**Tips for Success:**

**Don't skip the par-boil:** If you put raw potato slices in the tart, they likely won't cook through by the time the pastry is done. Boiling them for 5 minutes ensures a creamy texture.

**Cold Pastry is Key:** Keep your puff pastry in the fridge until the very moment you are ready to roll it out. Cold butter in the dough is what creates those flaky layers.

**Drain the Bacon:** Ensure your bacon is well-drained on paper towels. Excess grease can make the bottom of your tart soggy.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

Calories: 345 kcal

Fat: 22g

Carbohydrates: 28g

Protein: 10g

Sodium: 410mg

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

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10. Serving Suggestions and Pairings: This tart is quite rich, so I like to pair it with something light and acidic. A simple arugula salad with a lemon vinaigrette is perfection. If you're serving this as part of a larger party spread, it sits beautifully alongside a beer cheese dip for snacks or even some sheet pan quesadillas if you're feeding a big crowd.
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16. Storage and Leftover Tips: If you have leftovers (which is rare!), store them in an airtight container in the refrigerator for up to 3 days. To reheat, avoid the microwave as it will make the pastry soggy. Instead, pop a slice in the oven or toaster oven at 350°F for 5-8 minutes until the crust crisps back up.
17. More Recipes You Will Love: Southern Style Tomato Skillet with Okra
18. The : Ultimate One-Pan Breakfast Bake
19. Party-: Ready Sheet Pan Quesadillas
20. Final Thoughts: This Potato and Bacon Tart is proof that you don't need a long list of ingredients to make a "wow" worthy meal. It's rustic, hearty, and elegant all at once. I'd love to hear how yours turns out! Did you swap the cheese? Did you add extra bacon?
21. Leave a comment below and let me know your thoughts! Don't forget to follow Chefmaniac on social media for more daily recipe inspiration.

## SWAPS & NOTES

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**The Potatoes:** You can use red potatoes as well; just ensure they are sliced thinly and evenly so they cook at the same rate.

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

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