



Cornbread Tart with Spinach, Red Pepper and Goat Cheese

Serve as an entrée for brunch or dinner.

Yield: 8 to 10 slices

Ingredients

- One pre-baked [Savory Cornbread Tart Crust](#)
Filling
- 2 TBSP olive oil
- 7 to 8 oz. fresh spinach, chard, or kale; washed, drained and chopped
- ½ onion, small dice
- ½ cup dry white wine
- 1 tsp dried thyme or 1 TBSP fresh
- 1 tsp salt
- ½ tsp pepper
- 1 roasted red bell pepper, fresh roasted or jarred
- 4 oz. goat cheese, crumbled
- 1 egg
- ½ cup crème fraîche or sour cream
- ¼ cup heavy cream

Directions

Sauté chopped onions in olive oil. Once translucent, add spinach (or other greens) and sauté until wilted. Add thyme, salt and pepper, white wine, and over med/high heat. reduce liquid in half. Allow to cool. In medium bowl mix together egg, crème fraîche and heavy cream. Add cooled spinach mixture and mix well.

In the pre-baked tart shell, sprinkle half the roasted red peppers and crumble half the goat cheese over the peppers. Spoon spinach mixture over peppers and cheese, distributing evenly. Dot tart with the rest of the crumbled cheese and peppers.

Bake in the middle of pre-heated 350° oven for about 35 to 40 minutes (toothpick in center of filling comes out clean and edges should look lightly browned). Let cool to just warm for cutting nice clean cuts, about 20 to 30 minutes.

Chef's Note: You can make appetizers in a mini-muffin pan; spread the dough with you fingers into the bottom and up the sides, add filling and bake about 20 minutes until crust is golden and filling is set (no need to pre-bake).

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