

BACON, EGG & ONION TART

A quick and easy savoury tart that you can eat for breakfast, lunch or dinner!

EASY | 10 MINS | 30 MINS | 2 SERVES

Ingredients

- 3 slices of bacon
- 4 tbsp pizza sauce
- 1 onion, sliced thinly
- 3 eggs
- 1 butter puff pastry

Instructions

1. In a fry pan over medium high heat, cook bacon rashes until golden. Transfer to a plate.
2. In the same pan, add the sliced onions, and cook for 10-12 minutes until onions have softened and caramelised.
3. Preheat the oven to 190C.
4. Place a sheet of puff pastry on a tray lined with greaseproof paper. Using a sharp knife, cut a border around the edges of the pastry, making sure not to cut all the way through the pastry. Pierce the centre of the pastry with a fork to prevent it from puffing up too much when you blind bake. Place in the oven for 8-10 minutes or until slightly coloured.
5. Remove from the oven and allow to cool before layering the pizza sauce, caramelised onions, and bacon. Crack on the eggs. Put the pastry back into the oven and bake for a further 10-15 minutes or until the eggs have set to your liking.
6. Remove from the oven and allow to cool, before cutting and serving.