



## Leek, Onion, Fennel Tart

### INGREDIENTS

Pie Crust 9" (I used Wholly Gluten Free brand)  
4 c leeks, sliced and thoroughly washed  
1 heaping c onions, sliced  
1 heaping c fennel, sliced  
1 c heavy cream  
fresh thyme, optional  
1 T butter  
Magic 3 (Olive Oil, Salt, Pepper)

### INSTRUCTIONS

1. Using a fork, pierce holes in the bottom and sides of the crust. Bake at 350 degrees until lightly brown. Set aside.
2. While the crust is baking, slice the leeks and soak them in water. Removing and rinsing several times. (Leeks are laden with sand and you want to ensure there isn't a grain left. When changing the water, remove the leeks from the water using a strainer or big slotted spatula as opposed to dumping the water and leeks into a strainer. If you do the latter, all the sand will go right back through the leeks. By removing the leeks, the sand stays at the bottom of the water. Then just dump and refill with fresh water.)
3. While that leeks are soaking, slice the onions and fennel.
4. Once all vegetables are ready, sauté in butter and oil, seasoning with salt and pepper. If you decide to use the fresh thyme, add it now. Cook these until fully caramelized.
5. Fill the pie crust with the vegetable mixture, top with goat cheese and then pour in the cream. You can also just mix all the ingredients together and then fill the pie.
6. Place in the oven and cook for 40-45 minutes until center stops wiggling and comes out clean when tested with a toothpick.
7. Let it cool slightly to set. You can serve it warm, at room temp or even cold.

Perfect for brunch, lunch, or side dish for dinner.