



Total Time  
**MIN.**

Difficulty  
**EASY**

Yields  
**24**

Serving Size

Rich onions, savoury mushrooms, gooey Gruyère – what else could anyone ask for in an appetizer?

## Nutrition Facts

Serving Size

Amount Per Serving

Calories 100

% Daily Value

**Total Fat** 6g **9%**

**Saturated Fat** g **0%**

**Cholesterol** 15mg **5%**

**Sodium** 125mg **5%**

**Total Carbohydrate** 7g **2%**

**Dietary Fiber** 1g **4%**

**Protein** 3g **6%**

Vitamin A % Vitamin C %

Calcium 4% Iron %

## INGREDIENTS

### WEIGHT

### MEASURE

Olive oil 1 tbsp 15 mL

1 yellow onion, thinly sliced

unsalted butter 1 tbsp 15 mL

mushrooms, thinly sliced 1 lb 500 g

1 clove garlic, chopped

dried thyme 1/2 tsp 2 mL

each salt and pepper 1/4 tsp 1 mL

Campbell's® Signature French Onion Soup 1/2 cup 125 mL

Pepperidge Farm® Puff Pastry, thawed but still cold 2 sheets 2 sheets

All-purpose flour, for rolling

1 egg

Water 1 tbsp 15 mL

shredded Gruyère cheese 1 cup 250 mL

finely chopped parsley 2 tbsp 30 mL

## CARAMELIZED ONION, MUSHROOM AND GRUYÈRE TARTLETS



### INSTRUCTIONS

1. Preheat oven to 400°F (200°C). Line two baking sheets with parchment paper; set aside.
2. Heat olive oil in wide, heavy-bottomed skillet over medium-low heat. Cook onion, stirring occasionally, about 20 minutes or until golden brown and caramelized. Add butter and melt; add mushrooms. Increase heat to medium-high and sauté for 7 to 8 minutes or until mushrooms are golden brown. Add garlic, thyme, salt and pepper; cook for 1 minute.
3. Add soup (do not reconstitute), scraping up browned bits. Cook until all the liquid has evaporated, about 3 to 4 minutes. Remove from heat and set aside.
4. Place pastry sheets on lightly floured work surface. Using 3-inch (8 cm) diameter cookie cutter, cut out 12 circles from each piece of pastry, for a total of 24 circles. Place 1 inch (2.5 cm) apart on prepared baking sheets. Using a paring knife, score a line about 1/4-inch (5 mm) inside the edge of each round of pastry.
5. Whisk egg with water. Brush edges of pastry rounds with egg wash.
6. Place 1 tbsp (15 mL) onion and mushroom mixture in centre of each round, keeping filling within score marks. Sprinkle evenly with cheese.
7. Bake in preheated oven for 20 to 22 minutes, or until pastry is golden brown. Garnish with parsley.

Tip: Substitute any variety of Swiss cheese for the Gruyère. To eliminate waste, cut the pastry into rectangles instead of circles. Adjust filling amounts accordingly. Filling can be prepared a day in advance and refrigerated until ready to use.