



Recipe from: [My Catholic Tradition](#)

Red Onion and Olive Pizza

SERVES SIX

Ingredients

- 5 tbsp extra virgin olive oil
- 1 1/4 lb small red onions, thinly sliced
- 1 1/4 lb puff pastry, thawed if frozen
- 3/4 cup small pitted black olives

Preheat the oven to 425°F.

Heat the oil in a large, heavy frying pan and cook the onions gently, stirring frequently, for 15–20 minutes, until they are soft and golden.
Season to taste.

Roll out the pastry thinly on a floured surface.
Cut out a 13-inch round.
Transfer round to a lightly dampened baking sheet.
Spread the onions over the pastry in an even layer to within 1/2 in of the edge.
Sprinkle the olives on top.
Bake the tart for 20–25 minutes, until the pastry is risen and deep golden.
Cut into wedges and serve warm.