

ONE BITE

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Vegan Magazine

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20 FESTIVE RECIPES
for **THANKSGIVING**
& **CHRISTMAS**

STAYING HEALTHY
OVER THE HOLIDAYS
with a *plant-based diet*

WIN A COPY OF VEGAN HOLIDAY COOKING

+ RECIPES

ONE EZ TOFU PRESS
TO GIVE AWAY

WIN ARTISANAL CHOCOLATE from XOCOLATL SMALL BATCH CHOCOLATE

VEGAN EATS & DRINKS
for your *New Year Party*

NOT ONE, BUT TWO
»» **READER GIVEAWAYS!** ««

Onion Confit Tartlets

Linda Meyer

A savory wine infused onion confit nestled in a puff pastry with a dollop of vegan ricotta and fresh thyme. The perfect appetizer for a party.

INGREDIENTS

- 3 large sweet or Vidalia onions thinly sliced
- 1 Cup Bordeaux (or any other dry red wine)
- ¼ cup sugar
- 1 tsp ground sea salt
- 2 sheets vegan puff pastry dough we use Pepperidge Farm
- 1 cup Kite Hill Ricotta or your favorite brand

INSTRUCTIONS

1. Heat the olive oil in a large skillet on medium heat. When the oil is hot, add the onions and stir to spread out in the pan. Cook for approximately 10 minutes, or until translucent. Stir frequently. Turn the heat down to low and cook for another 15 minutes, or until nicely caramelized. Increase the heat medium and add wine, sugar, and salt. Stir well. Cook for approximately 20 to 30 minutes, or until the wine has dissolved and the onions are a deep purple. For the best flavor, allow the onion confit to set overnight in the fridge.
2. Preheat oven to 400°F (204°C) and line a baking sheet with parchment paper.
3. Use a 2-inch (5 cm) round cookie cutter to cut out circles of pastry dough and prick them with a fork about four times. Add a mound of the onion confit to the center of each circle, top with a dollop of ricotta and sprinkle with a sprig of thyme. Bake for 15 minutes, or until the pastry is puffy and golden brown.
4. Enjoy!



Linda Meyer —

Linda is one half of the mother-daughter duo that makes up veganosity.com. Linda decided to transition into a vegan lifestyle 5 years ago and instantly delved into veganising all of her favorite foods. Through her blog, Linda is sharing her take on vegan comfort food at it's finest.

Website: www.veganosity.com @ [Instagram](https://www.instagram.com/veganosity)