



Roasted Sweet Potato-and-Onion Tart

- 3 cups $\frac{3}{4}$ -inch-cubed sweet potatoes (about 1 $\frac{1}{2}$ lb.)
 - 1 cup red onion, chopped
 - 2-3 tablespoons olive oil or coconut oil
 - 1 teaspoon coarsely ground black pepper
 - 6 cooked bacon slices, crumbled
 - $\frac{1}{4}$ cup chopped fresh parsley
 - 1 TYH pie crust dough (check the recipe on web site recipe page)
 - 2 cups shredded Gruyere cheese
 - 1 $\frac{1}{2}$ cups light cream, preferably raw (or organic half-n-half)
 - 4 large eggs, preferably pastured
 - 1 teaspoon chopped fresh rosemary
 - $\frac{1}{2}$ teaspoon sea salt
1. Preheat oven to 425 degrees. Toss together first 4 ingredients in a large bowl. Arrange mixture in a single layer in a parchment-paper lined baking pan. Bake 20 minutes or just until potatoes are tender, stirring after 10 minutes. Cool completely in pan on a wire rack. Stir in bacon and parsley.
 2. Roll out piecrust dough into a 12-inch circle. Fit piecrust into a 10-inch diameter tart pan. Press into fluted edges if desired. Trim off any excess piecrust along edges. Line piecrust with parchment paper and fill with pie weights or dried beans. Place on a baking sheet.
 3. Bake at 425 degrees for 12 minutes. Remove weights or beans and bake 5 more minutes. Cool completely on baking sheet on a wire rack. Reduce oven temperature to 350 degrees.
 4. Layer half of sweet potato mixture and half of cheese in tart shell. Repeat layers once.
 5. Whisk together light cream and next 3 ingredients. Pour over cheese.
 6. Bake at 350 degrees on lowest oven rack for 35-40 minutes or until set. Cool tart on a wire rack (about 15 minutes).