

Greek-Style Cabbage with Caramelized Onion Dill Crostada

Kathy's Note: This is my twist on a Greek spinach pie. Here you sauté onion and cabbage and mix it with eggs, crumbled feta or goat cheese, dill, parsley and fresh chives. The mixture is placed in the middle of a piece of (store-bought) puff pastry and folded up like a rustic crostada.

Ingredients:

One 14 ounce box frozen (prepared) puff pastry
2 tablespoons olive oil
1 onion, very thinly sliced
Salt and freshly ground black pepper
1/4 large green cabbage, very thinly sliced, about 7 cups
1/4 cup chopped fresh dill
1/4 cup chopped fresh parsley
1/4 cup chopped fresh chives
2 eggs
2 ounces feta or goat cheese, crumbled, about 1/2 cup
1/3 cup sour cream

Instructions:

Defrost the pastry in the refrigerator for about 2 hours or at room temperature (but as soon as it feels soft place in the refrigerator until ready to roll it out).

In a large skillet heat the oil over low heat. Add the onion and cook, stirring occasionally, for 15 minutes. Season with salt and pepper. Add the cabbage and cook, stirring occasionally, for 12 minutes, or until a pale brown. Add half the dill, parsley and chives and taste for seasoning. Let cool off the heat.

Meanwhile in a large bowl whisk the eggs. Add the cheese, sour cream, remaining dill, parsley, chives, salt and pepper. Add the cooled cabbage mixture and stir well.

Working on a lightly floured surface, cut the pastry in 4 equal pieces. Roll out each piece in a 7 inch circle or 7 by 7 square. Place one of the pastry squares in the corner of a cookie sheet lined with parchment paper. Add 1/4 of the cabbage mixture to the center of the pastry and pull the edges of the pastry up, covering almost all the cabbage mixture but leaving a small bit of the center exposed. Press down the edges of the pastry. Repeat with the remaining pastry and cabbage mixture.

Cool the crostadas in the refrigerator for at least 30 minutes, so the pastry isn't too soft. The recipe can be made a day ahead of time up to this point. Cover and keep in the refrigerator.

Preheat the oven to 375 degrees.

Bake on the middle shelf of the oven for about 22 to 28 minutes, or until the pastry is golden brown and slightly puffed.

Serves 4 to 8.