

Caramelized Onion Pasta

A delicious pasta dish with sweet and savory caramelized onions that make a perfect main course.



Main Dish

30 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 1 large onion
- 200g pasta
- 2 tablespoons olive oil
- Salt and pepper to taste
- Grated Parmesan cheese for garnish

Steps

- 1 Slice the onion thinly.
- 2 Heat the olive oil in a pan over medium heat.
- 3 Add the sliced onion to the pan and cook, stirring occasionally, until the onion is caramelized and golden brown, about 20 minutes.
- 4 While the onion is cooking, cook the pasta according to the package instructions until al dente.
- 5 Drain the pasta and add it to the pan with the caramelized onions.
- 6 Toss the pasta with the onions, season with salt and pepper to taste.
- 7 Serve the pasta hot, garnished with grated Parmesan cheese.