

Caramelized Onion Pasta

This delightful dish features sweet, caramelized onions tossed with al dente pasta for a simple yet flavorful meal. Perfect for a quick dinner, it's both satisfying and easy to make!



Main Dish

25 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 75g pasta
- 1 medium onion, thinly sliced
- 1 tablespoon olive oil
- 1 clove garlic, minced
- Salt and pepper to taste
- 1 tablespoon balsamic vinegar
- 1 tablespoon fresh parsley, chopped
- Grated Parmesan cheese (optional)

Steps

- 1 Cook the pasta according to package instructions until al dente. Drain and set aside.
- 2 In a skillet, heat olive oil over medium heat. Add the sliced onion and cook, stirring occasionally, for about 10-15 minutes until caramelized.
- 3 Add minced garlic and cook for an additional 1-2 minutes until fragrant.
- 4 Stir in balsamic vinegar, salt, and pepper. Combine the caramelized onions with the cooked pasta.
- 5 Serve hot, garnished with fresh parsley and grated Parmesan cheese if desired.