

Caramelized Onion Pie

A savory and crunchy main course dish that goes great with a springtime salad.



Main Dish

25 min

Total time

Easy

Difficulty

280

kcal / serving

Ingredients

- Ingredients for 1 person:
- 1 large onion
- 2 tablespoons olive oil
- 1/4 teaspoon salt
- 1 teaspoon sugar
- 1 pre-made frozen pie crust

Steps

- 1 Preheat the oven to 375 degrees F.
- 2 Slice the onion into thin, half-moon shapes.
- 3 Heat the olive oil in a skillet over medium heat.
- 4 Add the onion slices and sauté, stirring occasionally, for about 10 minutes, or until tender and beginning to caramelize.
- 5 Sprinkle over salt and sugar. Stir and cook for another 2 minutes.
- 6 Remove from heat and let cool slightly.
- 7 Place the pre-made frozen pie crust on a baking sheet, and arrange the caramelized onions on top.
- 8 Bake in preheated oven for 15 minutes or until golden brown.
- 9 Allow to cool for 10 minutes before serving.