

# Creamy Onion Pasta Bake with Yogurt and Bread Crust

A comforting baked pasta dish combining sautéed onions, creamy yogurt sauce, and a crunchy bread topping. Perfect for a cozy main meal with simple ingredients.



Main Dish

**35 min**

Total time

**Easy**

Difficulty

**450**

kcal / serving

## Ingredients

- 60g pasta (penne or fusilli)
- 1 small onion, thinly sliced
- 100ml milk
- 3 tbsp plain yogurt
- 1 slice of bread, crust removed and torn into small pieces
- 1 tsp olive oil
- Salt and pepper to taste
- Optional: a pinch of dried herbs (thyme or oregano)

## Steps

- 1 Preheat the oven to 180°C (350°F).
- 2 Cook the pasta in salted boiling water until al dente, about 8 minutes. Drain and set aside.
- 3 Heat olive oil in a pan over medium heat. Add sliced onions and sauté until soft and golden, about 7 minutes.
- 4 In a bowl, mix the milk and yogurt with a pinch of salt, pepper, and herbs if using.
- 5 Combine the cooked pasta and sautéed onions in a small oven-safe dish. Pour the yogurt-milk mixture over the pasta and stir gently.
- 6 Scatter the torn bread pieces evenly on top to create a crunchy crust.
- 7 Bake in the oven for 15-20 minutes until the top is golden and the sauce is bubbling.
- 8 Remove from oven, let cool slightly, then serve warm.