

Caramelized onion pasta

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If you love the deep, sweet-savory flavor of caramelized onions, this caramelized onion pasta is going to be your new go-to comfort dish!! Slow cooked onions, rich beef broth , and parmesan cheese come together to create a simple yet luxurious pasta that taste like something you would order at your favorite Italian restaurant. The caramelized onions provide natural sweetness, balanced by the rich beef broth. You only need a handful of pantry ingredients to make this dish. And while the onions take time to cook, the process is mostly hands-off.

Pro tips for the best caramelized onion pasta

Low and slow is key- Cooking onions over low heat allows them to slowly develop their signature sweet , golden flavor.

Deglazing adds extra depth- the wine helps lift any flavorful bits from the bottom of the pan, enriching the sauce.

Make it creamy- Stir in a spoonful of mascarpone or heavy cream for a richer texture.

Add protein- Crispy pancetta or shredded beef would be a delicious addition.

This pasta pairs beautifully with a simple green salad or garlic bread for a complete delicious meal.

If you make this caramelized onion pasta, don't forget to tag me on Instagram! I'd love to see your creations, it's my

favorite part!!!

Ingredients

- 3 large onions thinly sliced
- 2 Tbsp. butter + 1 olive oil
- 1 Tbsp. minced garlic
- 1 tbsp. flour
- 1/2 cup red wine
- 2 cups beef broth (vegetable broth if you want to keep it vegetarian)
- 1/2 lb. medium size shells
- 1/2 cup chopped Italian parsley
- 1/2 cup grated parmesan cheese
- salt and pepper to taste

Instructions

1. in a Dutch oven or heavy stockpot heat the butter and olive oil over medium low heat. Add the onions with a pinch of salt and cook for 40 -45 stirring occasionally minutes until deep golden brown.
2. Stir in the garlic and flour cook for 1 minute. Deglaze the pot with the wine waiting until it evaporates before adding the beef or vegetable stock .
3. Bring to a simmer and add the pasta . Cook until the pasta is el dente (7-8 minutes) add in the grated parmesan cheese and Italian parsley.
4. Ladle into pasta bowls. Top with additional grated parmesan . ENJOY!!!