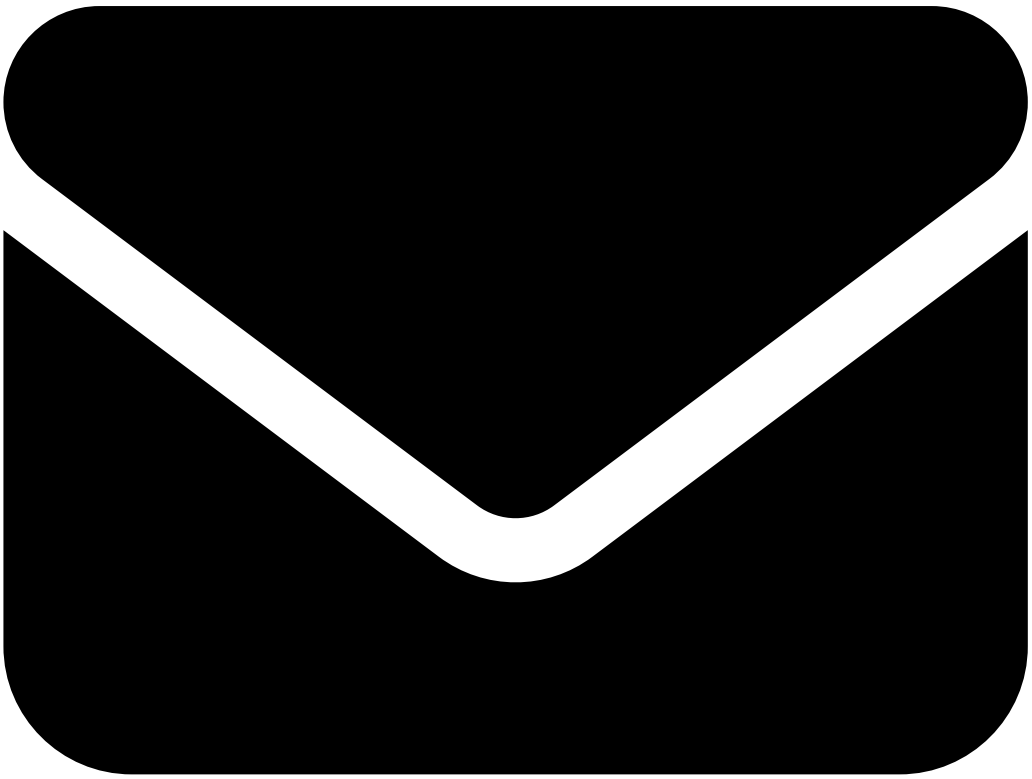
Caramelized onion pasta

Caramelized Onion Pasta

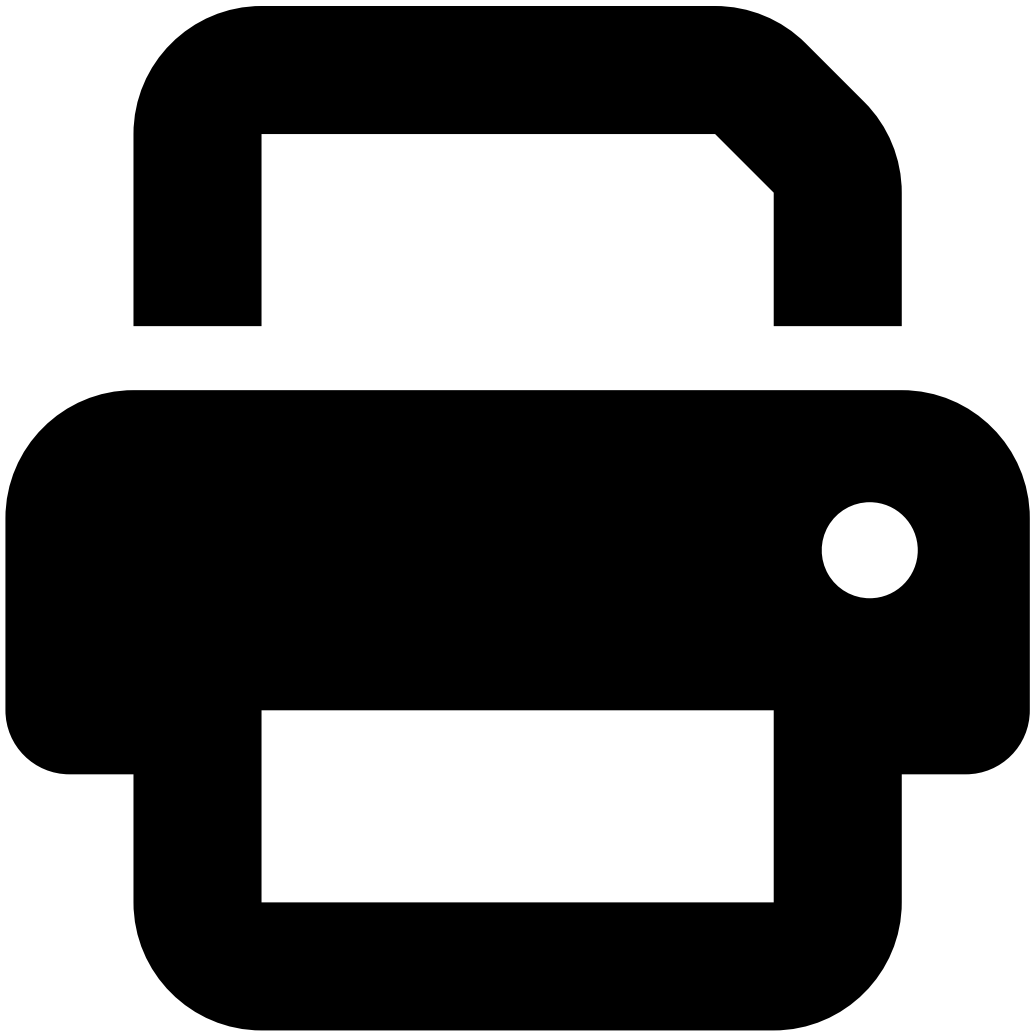
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If you love the deep, sweet-savory flavor of caramelized onions, this Caramelized Onion Pasta is about to become a new favorite comfort dish. Slowly caramelized onions, rich beef broth, and Parmesan cheese come together to create a silky, flavorful sauce that feels indulgent without being complicated. The onions add a natural sweetness that balances beautifully with the savory broth and salty Parmesan.

Made with just a handful of simple ingredients, this is an easy pasta dish that delivers plenty of flavor. The onions do take some time to caramelize, but most of that time is hands-off, making this a perfect recipe for a cozy weeknight dinner or a relaxed weekend meal.

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!!!

Caramelized Onion Pasta



Caramelized Onion Pasta is a simple, comforting Italian-inspired dish made with slowly caramelized onions, savory beef broth, and Parmesan cheese. The onions become sweet and deeply flavorful as they cook, creating a rich, silky sauce that coats the pasta beautifully. Made with a handful of simple ingredients, this cozy pasta is easy enough for a weeknight

but feels special enough for entertaining.

- 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

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 .

Main Course
Italian
caramelized onion pasta