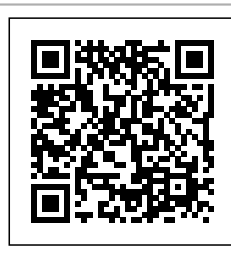


French Onion Pasta



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

- 2 Large or 3 Medium Yellow Onions, halved and thinly sliced
- 3 Cloves of Garlic, minced
- 2 Tbsp of Butter
- Drizzle of Olive Oil
- 1 Tbsp of Brown Sugar
- Fresh Thyme
- 1 lb of Rigatoni or pasta or medium cut pasta of choice
- 4 cups of Beef Stock
- 1 Tbsp of Garlic and Herb Seasoning
- 1/2 cup of Heavy Cream
- Salt and Pepper to taste
- Freshly Grated Parm
- Fresh Chopped Parsley

1) In a Dutch oven, add the butter and olive oil, preheat over medium-high heat (right between medium and medium-high), add the onions, along with a small pinch of salt, sauté until they cook down and develop some color, about 15 minutes, then add the garlic and brown sugar, cook one minute.

2) Add the stock, cream, garlic and herb seasoning and few sprigs of thyme, bring to a boil, simmer about 5 minutes then add the pasta, cook to al dente, once there, adjust seasoning to taste, stir in the parm, cover and allow it to sit for 5 to 10 minutes, then stir in more cheese and fresh parsley and dig in!

