Caramelized Onion Pasta



Original • Shared by Steve Janowicz

Ingredients

• 1-2 tbsp olive oil (or butter)
• 1 small onion, diced from onion
• 2-3 cloves garlic, minced
• Salt and pepper
• 1 tsp dried Italian seasoning (or your favorite blend)
• Main ingredient (protein or vegetables) - adjust to taste
• 1 cup liquid (broth, cream, tomatoes, or water) as needed
• Optional: fresh herbs or lemon to finish

Instructions

1. 1. Prep ingredients: chop onion/garlic and any vegetables; season your main ingredient with salt and pepper.

2. 2. Heat oil/butter in a skillet or pot over medium heat.

3. 3. Saute onion 3-5 minutes until softened, then add garlic for 30 seconds.

4. 4. Add the main ingredient and cook until browned/opaque (time depends on what you're using).

5. 5. Add seasoning and any liquids (broth/tomatoes/cream). Simmer until cooked through and flavors come together.

6. 6. Taste and adjust salt/pepper. Add optional finishing touches (herbs/lemon).

7. 7. Serve hot and enjoy.

Notes

Source: scrapingbee
Author: Chef