



French Cuisine


MADE SIMPLE

French Onion Pasta

Pâtes à l'oignon

 2 people

 5 mins prep time

 30 mins total time

 Easy

INGREDIENTS

- 300 grams of your choice **pasta**
- 2 **yellow onions**
- **butter** for sauté
- 200 mL of **white cooking wine** (or white wine)
- 200 mL of **chicken stock**
- 200 mL of **coffee cream**
(or vegetable cream)
- ½ cup (50 g) **parmesan cheese**
- ½ tsp fresh **thyme**
- ground **pepper**
- **salt**



DIRECTIONS

1. Boil water, cook the pasta, drain and keep covered.
2. Onion prep: Cut the onion in thin slices and sauté in butter for about 10 minutes on medium heat.
3. When the onion begins to caramelize and most of the edges become brown, add the white wine and bouillon and cook for about 10-15 minutes until most of the liquid is absorbed.
4. After this add the cream, parmesan, thyme, salt and pepper, and mix, and cook on low for 3 minutes.
5. Add the cooked pasta to the onions, gently folding the onion mixture over the pasta.
6. Garnish with parmesan cheese, thyme, and pepper. Enjoy with a side salad and a glass of wine.

Bon Appetit!
Emilie Anne 

