

Tennessee Onions - The Cheesy Southern Side Dish Everyone Loves

Sweet, melty, golden, and bubbling with cheese,



OVEN
350°F

TIME
35 min

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INGREDIENTS

2 large sweet onions (like Vidalia), sliced into rings
2 tablespoons butter, melted
1 cup grated cheddar cheese (sharp or smoked)
 $\frac{1}{2}$ cup breadcrumbs
Salt and pepper, to taste

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 350°F (175°C).
- 2.** Prepare the Onions: Peel and slice the onions into thick rings. Try to keep the slices uniform for even cooking.
- 3.** Layer the Onions: Grease a baking dish with butter or cooking spray. Layer the onion rings evenly in the dish, overlapping slightly.
- 4.** Add Butter and Cheese: Drizzle melted butter over the onions. Sprinkle the grated cheddar cheese evenly across the top.
- 5.** Top with Breadcrumbs: Add breadcrumbs on top of the cheese, then season lightly with salt and pepper.
- 6.** Bake: Bake uncovered for 30-35 minutes, until the cheese is melted and bubbling and the breadcrumbs are golden brown.
- 7.** Serve and Enjoy: Let sit for a few minutes before serving. Garnish with chopped parsley or chives if desired.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/tennessee-onions-the-cheesy-southern-side-dish-everyone-loves/>