

Caramelized Onion Pasta: A Rich, Flavorful, and Easy Dish

simple yet incredibly flavorful pasta dishes



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10 min

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INGREDIENTS

For the Pasta:

12 ounces pasta (spaghetti, fettuccine, or penne)

1 tablespoon salt (for boiling water)

For the Caramelized Onions:

3 large onions, thinly sliced

3 tablespoons butter (or olive oil)

1 teaspoon salt

$\frac{1}{8}$ teaspoon black pepper

1 teaspoon balsamic vinegar (optional, for extra depth)

$\frac{1}{8}$ teaspoon red pepper flakes (optional, for a little heat)

2 cloves garlic, minced

For the Final Touches:

$\frac{1}{4}$ cup grated Parmesan cheese

... cup fresh parsley, chopped

... cup reserved pasta water (if needed for consistency)

How to Make Caramelized Onion Pasta:

1. Cook the Pasta:

Bring a large pot of salted water to a boil.

Cook the pasta until al dente, according to package instructions.

Reserve ... cup of pasta water, then drain and set aside.

2. Caramelize the Onions:

In a large skillet over medium-low heat, melt the butter (or heat olive oil).

Add the thinly sliced onions and salt, stirring occasionally.

Cook for 25-30 minutes, stirring every few minutes, until the onions turn deep golden brown.

If they start sticking, add a splash of water to deglaze the pan.

Stir in balsamic vinegar, red pepper flakes, and garlic during the last 2 minutes of cooking.

3. Combine Everything:

Add the cooked pasta to the skillet with the caramelized onions.

Toss well to coat, adding reserved pasta water if needed for a silky sauce.

Stir in Parmesan cheese and fresh parsley.

4. Serve and Enjoy:

Plate the pasta and top with extra Parmesan and fresh herbs if desired.

Serve warm with a side of garlic bread or a fresh salad.

My Best Tips for Perfect Caramelized Onion Pasta:

Be patient with the onions - Low and slow cooking gives the best caramelization.

DIRECTIONS

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9. Combine Everything: Add the cooked pasta to the skillet with the caramelized onions.
10. Toss well to coat, adding reserved pasta water if needed for a silky sauce.
11. Stir in : Parmesan cheese and fresh parsley.
12. Serve and Enjoy: Plate the pasta and top with extra Parmesan and fresh herbs if desired.
13. Serve warm with a side of garlic bread or a fresh salad.
14. My Best Tips for Perfect Caramelized Onion Pasta: Be patient with the onions - Low and slow cooking gives the best caramelization.
15. Use a mix of butter and oil - Butter adds richness, and oil prevents burning.

16. Deglaze for extra flavor - A splash of balsamic vinegar or white wine enhances the taste.
17. Add a protein - Grilled chicken, shrimp, or pancetta make great additions.
18. What to Serve with Caramelized Onion Pasta: This dish is delicious on its own, but here are some great pairings:
19. Garlic bread or focaccia - Perfect for soaking up the flavors.
20. A fresh green salad - Lightens up the richness.
21. Roasted vegetables - Asparagus, mushrooms, or zucchini complement the dish.
22. A glass of white wine - Pairs beautifully with the caramelized onions.
23. FAQs: Can I make this dish ahead of time? Yes! Store in an airtight container in the fridge for up to 3 days. Reheat with a splash of water or olive oil.
24. Can I use gluten-free pasta? Absolutely! Just cook according to the package instructions.
25. How do I store leftovers? Keep in an airtight container in the fridge for up to 3 days. Reheat on the stovetop or microwave.

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

Original recipe: <https://chefmaniac.com/caramelized-onion-pasta-a-rich-flavorful-and-easy-dish/>