

# Pappardelle with Carmelized Onions and Parmesan

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	olive oil
2	medium	onion - halved and thinly sliced
1/2	teaspoon	dried thyme
		coarse salt and pepper
8 3/4	ounces	pappardelle
2	tablespoons	butter
2	ounces	shaved parmesan

In a large skillet, heat oil over medium. Add onions and thyme; season with salt and pepper. Cover, and cook, without stirring, until onions have released their liquid, about 5 minutes. Uncover, and cook, stirring occasionally, until deep golden brown, 25-30 minutes more. When bottom of skillet darkens, add a few tablespoons water, and scrape up browned bits with a wooden spoon.

Meanwhile, bring a large pot of salted water to a boil. When onions have about 10 minutes left to cook, add pasta to water in pot, and cook until al dente. Reserve 1/2 cup and return pasta to pot.

Add onions and butter to pasta in pot; season with salt and pepper, and toss to combine. Gradually add enough pasta water to create a thin sauce that coats pasta. Serve topped with Parmesan.