



Creamed Onions with Fresh Thyme

6-8 servings

INGREDIENTS

- 2 lbs. yellow onion
- 3-4 Tbsp olive oil
- 8 sprigs of Fresh Thyme
- Salt and pepper, to taste
- 1/2 cup of half & half *

*may substitute with heavy cream or evaporated milk

DIRECTIONS

1. Pre-heat oven to 400°F. Prepare a sheet pan.
2. Peel onions. Halve then cut each half into wedges, 3-4 per half depending on size of onion. Aim for a wedge about 1/2 inch thickness at thickest end.
3. Arrange onions in a single layer on prepared sheet pan, drizzle with olive oil, add fresh thyme sprigs, salt & pepper then lightly toss until evenly coated, but still retain wedge.
4. Roast until tender and cut surfaces are golden brown, a few edges may be charred, about 25 to 30 minutes.
5. Remove onions and stir. Taste. Adjust seasoning. Drizzle half & half over onions and return to oven. Continue roasting for another 4-5 minutes until half & half is bubbly and clinging to onion. This step thickens the cream. Remove from the oven, discard thyme and serve.



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