

Creamed Onions with Fresh Thyme

Prep Time: 10 min

Cook Time: 30 min

Servings: 6

Thyme is an herb that pairs well with both sweet and savory flavors, and onions and cream are no exception. Natural sugars are found in both ingredients and when cooked, the sweetness is released softening the sharpness of the onion and strengthening the sweetness of the cream. The addition of fresh thyme brings a richness to this relationship enhancing each ingredient.



Ingredients

- 2 lbs yellow onions
- 3-4 Tbsp olive oil
- 8 sprigs fresh thyme, rinsed
- salt & pepper, to taste
- 1/2 cup of half & half *

*may substitute with heavy cream or evaporated milk

Steps

1. Pre-heat oven to 400°F. Prepare a sheet pan using oil, non-stick spray, or parchment paper for easy cleanup.
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 surfaces are golden brown, about 25 to 30 minutes. A few edges may be charred - that's okay!
5. Remove onions from oven and stir. Adjust seasoning to taste. 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.
6. Remove from the oven, discard thyme and serve.