

# ROASTED ONION SLICES (SERVES 8)

## INGREDIENTS:

6 to 8 medium onions (about ½-pound each)

Extra virgin olive oil

Salt and pepper

## DIRECTIONS:

1. Preheat oven to 425°F. Line a baking sheet with foil or parchment paper and rub lightly with oil.
2. Wash and peel onions. Cut onions crosswise (NOT through the root) into ½-inch thick slices, or about 5 slices per medium onion. Keep the onion slices whole--do not separate them into rings.
3. Arrange onion slices in a single layer on the prepared baking sheet. (If you need more room, use a second baking sheet.) Drizzle with oil. Rub the tops of the onions with your fingers to spread the oil evenly. Sprinkle with salt and pepper.
4. Roast in the oven until very caramelized, usually around 30 minutes, but sometimes longer. If desired, halfway through cooking, remove tray from oven (close the oven door right away so the heat won't escape) and flip over the onion slices using a spatula or spoon. Return baking sheet to the oven and continue cooking until onions are done.

## TIPS:

- This recipe yields about 5 or 6 onion slices per person. If additional side dishes are being prepared, you may want to cut down on the portion size and cook just 4 or 5 onions, instead of the 6 to 8 that the recipe calls for.