

## Risotto Style Pasta with Caramelized Onions

### Ingredients

4 tablespoons unsalted butter,  
cut into 8 pieces

1 pound small yellow onions, peeled,  
halved lengthwise, and sliced

vertically into 1/8-inch thick slices,  
about 5 cups

Kosher salt

12 ounces penne pasta

6 to 7 cups chicken stock, hot

1/2 teaspoon finely chopped  
fresh thyme leaves

1/4 teaspoon red pepper flakes

1/4 cup finely grated Parmesan cheese

2 cups (about 2 ounces) pea shoots or baby  
spinach leaves

Freshly ground black pepper

### Directions



Melt 2 tablespoons of the butter in a deep medium sauté pan, on level 4. Stir in the onions and a pinch of salt. Cook for about 5 minutes, stirring often. Reduce the heat to level 2, and cook gently, stirring and scraping the bottom of the pan often, for about 1 hour and

15 minutes, or until the onions are golden and have softened.

Stir in the pasta, increase the heat to level 7, add 2 cups of stock, thyme, and pepper flakes. Boil, stirring from time to time, adding additional stock to keep the liquid level with the top of the pasta. After 12 minutes, taste the pasta. Continue to add additional stock and cook until the pasta is al dente and the sauce coats the pasta.

Stir in the remaining 2 tablespoons butter, then the cheese.

Reduce the heat to level 2. Stir in the pea shoots, to wilt.

Remove from the heat and season to taste with salt and pepper.

*Serves 4.*

