Pasta with Balsamic Onions
From – *Mark Bittman's Kitchen Express*

Pasta
1 Tbsp olive oil
2 onions – sliced
balsamic vinegar
salt & pepper
serve with Parmesan cheese

• Boil salted water for pasta and cook it.
• Meanwhile, sear the onions in the olive oil until nicely browned, stirring almost all the time.
• Splash with balsamic vinegar and season with salt and pepper then reduce heat so the mixture thickens into a sauce.
• Drain the pasta, reserving some of the cooking water.
• Toss the pasta with the onion sauce, adding some of the reserved cooking water as needed to moisten.
• Serve with Parmesan cheese.

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