

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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