



Best-Ever French Onion Pasta Bake

Description

A comforting fusion of French onion soup and pasta, combining caramelized onions, rich beef broth, and melted Gruy re cheese into one irresistible dish.

Ingredients

- 3 large onions, thinly sliced
- 4 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 cup white wine (optional; substitute with extra broth if preferred)
- 4 cups beef broth
- 1 tablespoon fresh thyme leaves
- 1 bay leaf
- 12 ounces pasta (fusilli or campanelle recommended)
- 1 cup shredded Gruy re cheese
- Salt and pepper, to taste
- Fresh parsley, chopped for garnish

Instructions

Step 1: Caramelize the Onions

1. In a large skillet or heavy-bottomed pot, melt the **butter** over medium heat.
2. Add the **sliced onions** and cook, stirring occasionally, for **15  20 minutes** until softened and golden brown.
3. Stir in the **garlic**, **sugar**, and **salt**, cooking for an additional **2  3 minutes** until fragrant.

Step 2: Deglaze the Pan

1. Pour in the **white wine** to deglaze the pan, scraping up any browned bits from the bottom.
2. Simmer for **3â??5 minutes** until the wine reduces slightly.

Step 3: Build the Sauce

1. Add the **beef broth**, **thyme**, and **bay leaf** to the onions.
2. Bring to a gentle boil, then reduce the heat and simmer uncovered for **10â??15 minutes** to allow the flavors to meld.

Step 4: Cook the Pasta

1. While the sauce simmers, cook the **pasta** in salted boiling water according to package instructions until al dente.
2. Drain the pasta, reserving **1/2 cup of pasta water**.

Step 5: Combine Pasta and Sauce

1. Remove the bay leaf from the sauce.
2. Toss the cooked pasta into the onion sauce, stirring to coat. Add a splash of reserved pasta water if the sauce is too thick.

3. Step 6: Add the Cheese

1. Stir in **half of the shredded Gruy re cheese**, letting it melt into the sauce.
2. Transfer the mixture to a greased baking dish. Top with the remaining Gruy re cheese.

Step 7: Bake

1. Preheat your oven to **375 F (190 C)**.
2. Bake the dish for **10â??15 minutes**, or until the cheese is bubbly and golden.

Step 8: Serve and Garnish

1. Remove from the oven and let it cool slightly.
2. Garnish with **chopped parsley**, and season with additional salt and pepper to taste.

Why You ll Love This Recipe

- **Rich and Flavorful:** The caramelized onions and beef broth provide a deep, savory flavor.
- **Cheesy Goodness:** Gruy re adds a creamy, nutty finish that pairs perfectly with the pasta.
- **Comfort Food Classic:** Combines the best of French onion soup and a hearty pasta dish.

Pro Tips for Success

1. **Perfect Caramelization:** Be patient when cooking the onions; low and slow yields the best flavor.
2. **Customize Cheese:** Swap Gruy re for Swiss or Fontina if you prefer.

3. **Make Ahead:** Caramelize the onions and build the sauce in advance to save time.

Storage and Reheating

- **Refrigerate:** Store leftovers in an airtight container for up to **3 days**.
- **Reheat:** Warm in the oven or microwave, adding a splash of broth or water to loosen the sauce if needed.

This **French Onion Pasta Bake** is truly irresistible, combining the luxurious flavors of a classic soup with the satisfying texture of pasta. A recipe youâ??ll want to make again and again! ð?§ ð?•â?"

Category

1. Grandma Recipes

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