

Roasted Onions with Cheesy Bread Crumbs

Ingredients:

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| 1 to 2 Tbsp. olive oil | 1/2 cup seasoned dry bread crumbs |
| 2 Tanimura & Antle Sweet Italian Red Onions, each cut crosswise into 4 slices | 1/2 cup shredded Swiss cheese |
| 1/2 cup dry white wine | 2 Tbsp. butter, melted |
| | 1 Tbsp. Chopped Tanimura & Antle Italian Parsley, optional |

Directions:

1. Heat oven to 400 degrees F. Lightly oil 12 : x 9" x 2" baking pan. Place onion slices in single layer in pan. Drizzle with oil; sprinkle with salt and pepper. Add wine to pan. Roast in 400 degree F oven 30 minutes.
2. Mix breadcrumbs, cheese and butter. Press onto tops of onion slices. Continue roasting until topping is golden, 12 to 15 minutes longer. Sprinkle with parsley.

Makes 8 servings



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