



# UCCOOK

## One-pot Caramelised Onion Pasta

with almonds, grated Italian-style hard cheese & lemon

**Hands-on Time:** 30 minutes

**Overall Time:** 40 minutes

**Veggie:** Serves 1 & 2

**Chef:** Thea Richter

**Wine Pairing:** Painted Wolf Wines | The Den Chenin Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	527kJ	3700kJ
Energy	126kcal	885kcal
Protein	4.1g	28.8g
Carbs	18g	129g
of which sugars	4.3g	30g
Fibre	2.4g	16.5g
Fat	4g	27.9g
of which saturated	1.8g	12.9g
Sodium	63mg	441mg

**Allergens:** Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Tree Nuts, Alcohol

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1	2	Onion/s <i>peel &amp; roughly slice</i>
10g	20g	Almonds
125g	250g	Button Mushrooms <i>wipe clean &amp; roughly slice</i>
7,5ml	15ml	Dried Thyme
15ml	30ml	White Wine
15ml	30ml	Worcestershire Sauce
100g	200g	Penne Pasta
50ml	100ml	Crème Fraîche
1	1	Lemon <i>rinse, zest &amp; cut ½ [1] into wedges</i>
25ml	50ml	Grated Italian-style Hard Cheese
10ml	20ml	Balsamic Reduction
3g	5g	Fresh Parsley <i>rinse &amp; pick</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Sugar/Sweetener/Honey  
Butter  
Seasoning (salt & pepper)

1. **SWEET ONION HEAVEN** Place a pot over medium heat with a drizzle of oil and a knob of butter. When hot, fry the onion until soft, browned and caramelised, 9-12 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste).

2. **TOASTY ALMONDS** While the onion is caramelising, place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. **GOLDEN MUSHROOMS** Boil the kettle. Return the pan to medium-high heat with a drizzle of oil and a knob of butter. When hot, fry the mushrooms until soft and golden, 4-5 minutes (shifting occasionally). Remove from the pan and season.

4. **PERFECT PASTA** When the onion is caramelised, add the dried thyme and the wine to the pot. Simmer until almost all evaporated, 1-2 minutes. Pour in the Worcestershire sauce and 300ml [600ml] of boiling water. Once simmering, add the pasta and cook until the pasta is al dente and the sauce has reduced, 8-10 minutes. Add an extra splash of water, if necessary.

5. **CREAMY, CHEESY & ZESTY** When the pasta is al dente, remove from the heat and stir through the crème fraîche, the lemon zest, the browned mushrooms, and ½ the cheese. Season and loosen with a splash of water, if necessary.

6. **VOILÀ!** Plate up the caramelised onion pasta. Drizzle over the balsamic reduction and squeeze over lemon juice (to taste). Sprinkle with the parsley, the remaining cheese, and the toasted almonds. Time to dine, Chef!