
Caramelized Onions

Cook Time: 20-30 min

prep Time: 5 min

total Time: 35 min

servings: 2-4

Ingredients:

2 medium white or yellow onions, sliced

1 tablespoon olive oil

pinch of salt

Instructions:

1. Heat the oil on medium then add the sliced onions and a pinch of salt. Stir to coat the onions in oil and salt, then leave it without stirring until the bottom onions start to turn brown. Stir to turn the onions and move them around, then again don't stir for a few minutes to brown the bottom. Repeat until all the onions are browned. Reduce the heat to low and stir the onions frequently for 20-30 minutes until they reach the desired caramelization.
2. Use straight away or let cool completely and store in an airtight container in the fridge for 5 days.