

Caramelized Onion Sauce Pasta

1/2 cup olive oil
4 - 6 large onions, thinly sliced
1/2 tsp salt
1/2 to 1 cup dry white wine
1 medium bunch of spinach
1 cup crumbled feta or blue cheese
3/4 lb pasta, like penne or fusili
1 cup chopped, toasted walnuts
Parmesean

About 1hr to prepare
Source: Moosewood Cookbook

Instructions:

Heat olive oil in a large skillet or saute' pan. Add onions and saute' over medium heat for about 15 minutes. Add salt, lower heat, and continue to cook for at least another 10 minutes (and up to an hour for really deliciously well-done onions).

Add white wine, turn heat back up to medium, and simmer uncovered for about 15 minutes. At this point the sauce can be set aside until you are ready to cook the pasta.

Turn the heat back on under the sauce when you are ready to cook the pasta. When onions are hot, add the chopped greens, stir, and cook for about 5 minutes. Stir in the crumbled cheese, and turn heat to low while cooking the pasta.

After the cooked pasta is drained, add it to the sauce, and stir briefly in the pan before serving. Sprinkle with walnuts and parmesan, and serve.

The proportions of ingredients are somewhat flexible. You can play with the amounts of onions and greens, and you can substitute other leafy greens (collard, escarole, mustard, arugala etc.) for the spinach. Other soft pungent cheeses can be substituted for the feta or blue cheese.

The alcoholic content of the wine will dissipate with cooking.

Makes 4 to 5 servings

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