

Caramelized Onion Pasta



Ingredients

1.
 - yellow onions 3 large or 5 small
 - sundried tomatoes 1/2 cup
 - parsley flakes 1 tsp
 - paprika 1 tbsp
 - black pepper 1 tsp
 - salt 1 tsp
 - Some cloves of garlic in the center
 - Drizzle liberally with olive oil
2.
 - Bow Tie Pasta
 - coconut milk 1/2
 - Fresh parsley
 - Chopped basil.
 - lemon juiced.

Preparation

- Preheat oven to 400 degrees fahrenheit
- Mix ingredienats 1 in a baking dish, place the garlic at the center.
- Cover with foil. Bake for 1 hour. After 30 mins, toss it and put it back.
- Boil water, cook and drain the pasta. Reserve 1/2 cup of pasta water.
- Take the onions out of the oven. Squeeze the juice from the garlic onto the onions.
- Add fresh parsley and chopped basil.
- Add Coconut milk, squeeze the lemon onto it.

- Add pasta water and pasta.