

Penne with Roasted Onions, Gorgonzola, and Walnuts Recipe

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Serves 4

INGREDIENTS

- 3 Large red onions, quartered
- 8-12 garlic cloves
- 6 tbsp olive oil
- 2 tbsp balsamic vinegar
- salt and pepper to taste
- 12 oz penne, rotini or other tubular pasta
- 6 oz Gorgonzola cheese, broken into small chunks
- 3 tbsp coarsely chopped parsley
- 1/2 cup toasted walnut pieces
- 4 tbsp extra virgin olive oil

DIRECTIONS

1. Preheat the oven to 375° F. Cut each onion half into crescent-shaped slices about 1/8" thick. Toss in a roasting pan with garlic cloves, olive oil, vinegar, salt, and pepper. Roast for 30-35 minutes, shaking the pan every so often. The onions should be tender and slightly charred.
2. Cook the pasta, drain and return it to the pot. Add the roasted onions, garlic, cheese, parsley, walnuts, extra virgin olive oil and salt and pepper. Stir and serve immediately.

