



Roasted creamy onions with cheesy panko

Makes 8

4 cooking onions, peeled and halved crosswise
½ tsp salt
½ tsp freshly ground pepper
2 tbsp olive oil, divided
3 sprigs of thyme
½ cup panko breadcrumbs
1/2 cup grated gruyere (or aged cheddar)
½ cup cream
¼ tsp mustard powder
1/8 tsp fresh grated nutmeg

Preheat the oven to 400F

1. Place the onions, cut side up in a baking dish. Season with salt and pepper and coat with the olive oil. Place the thyme sprigs on the onions.
2. Place the baking dish in the oven and cook uncovered for 60min, basting every 20min.
3. Add the remaining 1 tbsp of olive oil to a small frying pan set over medium heat. Add the panko breadcrumbs and stir. Cook for 2-3min, stirring frequently until the crumbs are golden brown. Transfer to a plate to cool. Once they are completely cool mix in the cheese.
4. In a separate bowl, stir together the cream, mustard powder and nutmeg.
5. Remove onions from the oven and discard the thyme sprigs. Pour the cream mixture, evenly over each onion and top with some of the bread crumb and cheese mixture.
6. Set the oven to a low broil and place the onions on the top rack. Cook for 3-5min until the cream is bubbly and cheese is melted.