



PACIFIC COAST  
FARMERS' MARKET  
ASSOCIATION

## ROASTED SPRING ONIONS



Add some spring zing to your meals this season. The flavor of these mild onions really comes through when roasted.



00 HR 55 MINS



Serves 3 to 4



Featuring

[J&M Farms](#)

[Koua Xiong Farm](#)

[F.T Fresh Produce](#)

## INGREDIENTS

- 10 large spring onions, ends trimmed and halved lengthwise
- 1 teaspoon fresh thyme leaves
- 2 tablespoons unsalted butter
- Salt and pepper to taste

## METHOD

Preheat oven to 350°F. Place onions on a baking sheet. Sprinkle with thyme and add butter in slivers, especially around bulbs.

Roast onions until tender, browned, and caramelized, about 35 minutes. Transfer to a warmed bowl and drizzle with pan juices. Toss with salt and pepper to taste and serve.