



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

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.