

CARAMELISED ONION CHILLI OIL PASTA

by shivangi pithisaria



My one pot spicy caramelised onion pasta is the perfect balance of umami, spice and creaminess. The caramelised onions bring in a deep, savoury sweetness that pairs perfectly with the heat from the chilli oil and gochujang and the savoury cheddar cheese which melts right in: making this pasta absolutely addicting!

Serving: 2

Prep Time: 5 minutes

Cook Time: 25 minutes

Ingredients:

- 2 onions, sliced
- 7 cloves garlic, sliced
- 2 tbsp extra virgin olive oil
- salt, to taste
- 1 tbsp gochujang
- 1 tbsp chilli oil
- 1 1/2 cup dry pasta
- 2 cups boiling hot water (enough to cover the pasta)
- 1/4 cup heavy cream
- 1/2 cup cheddar cheese, shredded

Directions:

- Heat up a pan over low heat and add thinly sliced onions, garlic, olive oil and salt. Stir to coat the onions nicely in the oil and then let it cook slowly. The onions will start to soften and release moisture. Stir every couple of minutes to ensure even cooking.
- As the onions turn translucent, brown bits start to form at the bottom of the pan. Add a splash of water to deglaze the pan, mix well and scrape up those bits. We want to repeat this process a few times, letting the onions turn a deep golden colour. They'll get soft and jammy. This whole stage (the longest part of this recipe) will take about 15 minutes.
- Once the onions are caramelised, mix in the gochujang and chilli oil. Mix well and let it cook for a minute. The gochujang adds a beautiful red colour with it's deep umami flavour and the chilli oil coats everything, creating a rich luscious base for the sauce.
- Add the uncooked dry pasta to the pan along with boiling hot water. Mix everything together, making sure the pasta is fully submerged in water. Cover the pan and let it cook for about 10 minutes or till the pasta is fully cooked, stirring occasionally to prevent sticking. If the water reduces too quickly before the pasta is fully cooked, add a little more.
- Once the pasta is cooked and the sauce has thickened, pour in the heavy cream and mix well. Add the cheddar cheese and stir until it melts completely into the sauce, making it creamy and rich. The cheese adds the ultimate savoury factor, balancing out the sweetness of the caramelised onions and the heat from the chilli oil.
- Serve hot topped with even more chilli oil!