

# Onion Mushrooms

Perfect with pasta, rice or potatoes

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## INGREDIENTS

(makes about 2-4 portions)

- 2 medium white onions
- 1-2 big garlic cloves
- about 8-10 brown mushrooms
- olive oil as needed
- couple of branches fresh thyme or 1tsp dry thyme (optional)
- salt and freshly ground black pepper to taste
- small bunch of fresh parsley



## DIRECTIONS

1. Peel and finely slice the onions. Peel and finely dice the garlic cloves.
2. Heat a big pan over medium heat and once warm cover the bottom well with olive oil. Add the thyme and the onions and garlic. Cook on medium heat while mixing once in a while until the onions have beautifully caramelized. If you will notice that the onions are cooking too fast or start turning too dark, reduce the heat a little. Also add some more oil if needed.
3. In the meantime wash the mushrooms well and quarter them. Also chop the parsley finely.
4. Once the onions have caramelized add in the mushrooms and continue cooking on medium heat until the mushrooms have cooked and also have a beautiful golden colour. Then remove from heat.
5. Season with salt and freshly ground black pepper to taste, add parsley and mix well to combine. Serve warm as such or with pasta, rice or potatoes.
6. Enjoy!