Pasta with caramelized onions and goat cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 tablespoons butter
- 4 tablespoons olive oil
- 2 large red onions

- 1 teaspoon salt
- 1/2 teaspoon sugar
- 1 pound portobello mushrooms, stems removed, chopped
- A handful or 2 of fresh, chopped basil
- 1/4 teaspoon fresh-ground black pepper
- 3/4 pounds linguini, boiled
- 5 ounces chevre
- 3-4 T Parmesan, grated

Instructions

Melt 1 T butter with 1 T olive oil in a large frying pan over medium, medium-high heat. Add sugar, onions and half of the salt. Cook until onions are well-browned, stirring frequently. Remove from pan and set aside.

Melt remaining butter with olive oil. Add mushrooms and cook on medium heat with the rest of the salt until tender and brown, add pepper to taste.

Toss linguini with onions, mushrooms, basil, crumbled goat cheese and parmesan, stirring quickly to avoid clumping, and serve while hot.

One of my favorite pasta dishes. Enjoy.