



Onion Blue Cheese Kalettes

Prep time: 5 minutes

Cook time: 15 minutes

Roast time: 10 minutes

Serves 4

3 Tablespoons olive oil, divided

1 medium onion, sliced vertically

5 ounces Kalettes™

2 tablespoons balsamic vinegar

1 teaspoon dried thyme

Salt and pepper

1/8 cup crumbled blue cheese

Pre-heat the oven to 425 F. In a skillet over medium, heat 1 1/2 tablespoons of olive oil. Add the onions and sauté for 5 minutes. Reduce heat to medium low and cook for an additional 10 minutes, stirring occasionally.

While onions are sautéing, place Kalettes on a rimmed baking sheet and drizzle with remaining olive oil. Sprinkle with thyme and balsamic vinegar. Season with salt and pepper and combine. Roast in oven for 10 minutes. Remove pan from oven and stir Kalettes making sure to coat with the pan juices. Add the sautéed onions and toss to combine. Place in serving bowl and sprinkle with blue cheese.