
Asparagus Stuffed Walla Walla Sweet Onions

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Servings: 4

Oven Temperature (F): 375

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 15 minutes

Categories: Side Dish, Vegetables

Ratings: Easy - 2

Cooking Time: 45 minutes

No liquid is necessary. The onion releases liquid during the cooking process as does the asparagus. The cheese has enough salt, so no additional salt is needed.

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Ingredients

4 Med Walla Walla Sweet Onions

6 Med Asparagus, Tough Part Removed

3 T Shredded Parmesan Reggiano Cheese

Tellicherry Pepper to Taste, Fresh Ground

1 T Vegetable Oil

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Directions

Pre-Heat the oven to 375 degrees F

Cut each end of the onion to form a "flat spot" so the onion sits steady. Scoop out the onion leaving about 1/4 inch along the sides and bottom.

Cut the asparagus, including the tops, into 1/4 inch dice.

Place the cut asparagus in a small bowl. Add the pepper and the cheese. Mix to combine. If you need more asparagus, dice some more. Stuff each of the onions to overflowing.

Pre-heat the oven to 375 degrees F. Place the stuffed onions into a lightly oiled casserole dish. Bake for about 45 minutes or until the onion starts to turn brown. Serve immediately.