

La Provence's French Onion Pasta

Serves 5



Ingredients:

- 12 ounces bow-tie pasta
- 2 cups La Provence's French Onion Soupe
- 1 cup beef broth
- 2 cups water
- 1 cup half and half (or evaporated milk)
- 1/3 cup Port
- 1 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1 teaspoon sugar (can be omitted if using ruby port)
- 4 grinds black pepper
- 2 ounces grated cheese of your choice (Gruyère, Parmesan, or Pecorino are all good options)
- Salt to taste

Directions:

Place all but the last two ingredients in a large nonstick sauté pan and bring to a boil over medium-high heat. Reduce heat to maintain a fast simmer and cook, stirring often, until pasta is done and liquid is almost fully absorbed, 10-13 minutes. If the liquid is almost all absorbed but pasta is not done yet, add a quarter cup of hot water and continue to cook until done. Turn off the heat and stir in the cheese. Taste for salt and adjust if needed. Serve.