



Pasta with Fennel and Onions

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

We learned this fennel pasta recipe in a cooking class We love it The fennel gives the dish's flavor profile a unique twist We combine it with a grilled sausage with pepperonata recipe for a family-style feast

Ingredients

- - 2 large fennel bulbs - 2 onions - ½ cup extra-virgin olive oil - 1 cup white wine - 1 (16 ounce) package linguine pasta - 4 roma (plum) tomatoes
- seeded and cut into 1/4-inch dice - 2 lemons
- juiced - ¼ cup pine nuts - 1 cup freshly shaved Parmesan cheese

Instructions

1. Trim fennel bulbs; cut in half
2. lengthwise
3. and remove tough cores. Thinly slice fennel bulb halves lengthwise. Peel onions; slice in half lengthwise
4. and thinly slice onions lengthwise. Heat olive oil in a large skillet over medium heat; cook and stir fennel and onions until onions are translucent
5. about 8 minutes. Pour in white wine
6. turn heat up to medium-high
7. and cook
8. stirring often
9. until wine has nearly evaporated and fennel and onions begin to brown
10. 8 to 10 minutes. Bring a large pot of lightly salted water to a boil; cook linguine at a boil until tender yet firm to the bite
11. about 11 minutes; drain and keep warm. Reserve 1/4 cup of pasta water. Stir tomatoes into fennel mixture and cook until tomatoes soften
12. about 3 minutes. Mix lemon juice and pine nuts into vegetables. Stir linguine into fennel mixture and mix in reserved pasta water. Cook pasta and vegetables over high heat
13. stirring until hot and thoroughly combined
14. about 2 minutes. Serve in a large serving bowl topped with Parmesan cheese.