

# Tapena

GRAB A FORK



## Caramelized Onion Bread Squares

Serves 6-8

### Ingredients

- 1 large red onion, thinly sliced, crosswise
- 1 Tbsp olive oil
- 1 tsp butter
- 1 tsp sugar
- 1 Tbsp balsamic vinegar
- 1/4 cup fresh manchego or parmesan cheese, shredded
- 1 – 16.3 ounce package ready made Big Biscuits (Pillsbury)

### Directions

In a medium size skillet melt butter and heat olive oil on medium heat. Add onions and stir to coat them with the butter/oil. Cook them at medium heat for 10 minutes stirring frequently to keep from burning. Lower heat to LOW and continue to stir occasionally until beginning to brown, about 10 minutes.

Stir in vinegar and sugar, cook until the sugar is dissolved and vinegar is absorbed into the onions. Remove onions from heat and set aside to cool slightly.

Preheat oven to 400F.

Pop open the biscuit package and arrange one layer of the biscuits in a greased 9 x 9 square baking pan using all the biscuits in the package. Spread onions over the biscuits. Using 2 butter knives cut the onions into the dough using a criss-cross motion in opposite directions (the biscuits will then be in smaller pieces and spread throughout).

Spread the cut biscuits evenly around the pan, trying to completely cover the surface of the baking pan. Sprinkle the cheese over the top.

Cook for 13 – 17 minutes, until cooked through.

When cooled enough to handle, cut into 16 – 20 squares.

Serve warm or at room temperature.