



# Red-Onion Sauce

## Ingredients

**1/4 cup (50g) butter**  
**2 cloves garlic, peeled and chopped**  
**1 large red onion, peeled and minced**  
**1 large bunch of Italian parsley, roughly chopped**  
**Pinch of dried marjoram**  
**Salt and pepper to taste**  
**1/2 cup (125ml) whipping cream**  
**Cooked pasta to serve 4 people**  
**Freshly grated Parmesan cheese**

## Directions

Melt butter in a deep pan and gently sauté garlic and onion for 3 minutes. Do not allow them to burn.

Add herbs, salt, pepper, and cream and bring to a boil. Simmer 2-3 minutes.

Toss pasta in sauce and serve with grated Parmesan cheese on the side.



**Makes about 4 servings**

Source: "Quick After-Work Pasta and Sauces" (Ridgway)