

Peas and Caramelized Onions



Ingredients:

- 1 pound frozen green peas
- 2 large onions, thinly sliced
- 2 tablespoons olive oil
- 1 tablespoon cider vinegar
- 1 tablespoon brown sugar

Directions:

1. Heat oil over medium heat in large skillet. Add onions and sauté about 15 minutes, or until tender.
2. Add vinegar and brown sugar to onions and cook an additional 10 minutes.
3. Meanwhile, cook peas according to package directions.
4. When onions are golden in color, add peas and combine.

Makes 6 servings.



Tarrant County Public Health
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