

Braised Red Baby Onions

1 Preheat oven to 180°C (360°F). Peel onions and place them in a fireproof casserole dish or alternatively on a baking tray. Sprinkle with half of the olive oil, the dried oregano and season well with salt and pepper - don't be shy. For the first 40 minutes cover up with either a lid or some aluminium foil.

2 For the last 5 minutes, uncover, add the olives and a few fresh oregano leaves and drizzle the rest of the olive oil over the onions.

3 Serve with the feta cheese crumbles and a few more fresh oregano leaves for decoration.



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Recipe Source: Genießen mit Gästen, Alastair Hendy, p.62

Prep time: about 10 min., braising: ~45 min.

Ingredients (serves 2):

- * 12 red baby onions
- * 2 tsp oregano, dried
- * 2-3 tbsp olive oil
- * 8-10 black olives
- * fresh oregano leaves (to taste)
- * 100-150g feta cheese, crumbled
- * season with sea salt and freshly ground pepper