

Less than 1 hour

Makes about 1 cup

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Ingredients

- 2 Tbsp (30ml) olive oil
- 4 onions, sliced
- 2 Tbsp (30ml) butter
- 2 Tbsp (30ml) brown sugar
- 1 packet (100g) streaky bacon, chopped
- 1 tub (230g) plain cream cheese

Method

1. Heat olive oil in a pan.
2. Sauté onions for 15–20 minutes on low heat, taking care not to burn.
3. Add butter and brown sugar and cook for 5–7 minutes, or until sticky and caramelised.
4. Allow to cool completely.
5. Fry bacon in a separate pan until crispy.
6. Fold cooled onion through plain cream cheese.
7. Top with bacon and chopped parsley. Serve.

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