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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