

Huvudrätt

Fetaostpasta med karamelliserad rödlök

Av [Marc Fosh](#)

Total tid:

25 minuter

Antal personer:

4

Ingredienser

Metod

Beredning:

0

Tillagning:

0

Antal personer:

4

Svårighet:

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1. This is the perfect dish to impress your vegetarian friends – not only is it quick and easy, but it's delicious too!
2. Cook the pasta according to packet instructions. Meanwhile attach a suitable hand blender to Braun's MQ 70 food processor accessory with its slicing insert to slice really even onion slices, extremely fast without tearing eyes.
3. Heat the butter and olive oil in a large saucepan and add the sliced onions. Cook for only a few minutes over a low heat uncovered and stir with a wooden spoon until they start to soften.
4. For quicker preparation results, place the basil leaves, black olives and feta cheese in Braun's MQ 20 chopper accessory and attach the hand blender with one simple click. Chop to a rough mixture and put together with the cooked Orrechiette pasta in a large bowl.
5. Use the MQ 20 chopper accessory again to grate the Parmesan. Simply attach the hand blender to the accessory and roughly mince. Add the Parmesan to the large bowl, mix well with a tablespoon, season with salt and pepper and serve in individual portions.

This recipe was prepared using Braun's MultiQuick Hand blender with its MQ 70 (1.5 l) food processor accessory with its slicing insert and Braun's MQ 20 (350 ml) chopper accessory, like for example in our set: MQ 785 Patisserie Plus.