

Caramelized Onions

Ingredients:

1 1/2 pounds sweet onions (Vidalia, Super sweet, Walla Walla), thinly sliced

2 tsp olive oil

1/2 tsp dried thyme (opt)

Splenda if necessary

1/4 tsp salt Heat

Directions: In a nonstick skillet over medium heat. Add onions and thyme; cover and cook, stirring once 5 minutes. Uncover and cook, stirring occasionally until tender and golden, 20 minutes. Stir in 1/4 tsp Splenda if not as sweet as you'd like

Entire recipe is 2 points, 2 points plus

