

**French Onion Pasta** (Main Courses)

4 Tbs butter  
3 onions, thinly sliced  
2 Tbs Halladay's Boursin Cheese seasoning  
1 qt beef stock  
16 oz pasta of choice; we like rigatoni  
8 oz shredded cheese, smoked gouda or gruyere  
Grilled chicken or steak, optional

Melt butter in a large saucepan. Sauté onions over low heat for about 30 minutes, then add in the Halladay's Boursin Cheese seasoning. Continue cooking until onions caramelized. When onions are cooked, add beef stock and bring to a boil. Add pasta and cook according to pasta package instructions. When the pasta is done, remove from heat and fold in the cheese. Serve as is or top with grilled chicken or steak if desired.