

## **Asiago Stuffed Onions**

Food Network Magazine

**16 cipollini onions, peeled**  
**2 tablespoons cream cheese, softened**  
**2 tablespoons shredded Asiago cheese**  
**2 tablespoons crushed rosemary crackers**  
**1/2 teaspoon Kosher salt**  
**2 pinches mustard powder**  
**few grinds black pepper**  
**Asiago cheese (for topping)**  
**crushed rosemary crackers (for topping)**  
**chopped chives (for topping)**

Preheat the oven to 425 degrees.

Trim the tops from the cipollini onions. Cut a thin slice from the root ends so they sit flat. Arrange, root end up, on an oiled baking sheet.

Bake until softened, 25 to 30 minutes. Let cool slightly.

Scoop out the insides, keeping the two outer layers intact. Chop the insides. In a bowl, mix the insides with the cream cheese, Asiago cheese, crushed rosemary crackers, Kosher salt, mustard powder and pepper.

Spoon the filling into the onions. Arrange the onions on a baking sheet. Sprinkle with more cheese and crushed crackers.

Bake until hot, 10 minutes.

Top with chopped chives.

Yield: 16 onions

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Per Serving (excluding unknown items): 102 Calories; 10g Fat (88.2% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 32mg Cholesterol; 1026mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 Fat.