

Greek-Inspired Honey-Roasted Shallots

Roasted with oregano, olives, and a thin veneer of honey, then finished with lemon juice and a sprinkling of feta cheese, sweet whole shallots make a great winter treat. Spread the mixture on toast for caramelized shallot bruschetta, or pile it on top of arugula for lunch.

MAKES: 2 servings

TIME: 15 minutes active time

1/2 pound shallots (about 10 medium), trimmed at root ends, peeled, and separated into natural segments

1/4 cup drained, pitted Kalamata or Niçoise olives

1 tablespoon honey

1 tablespoon chopped fresh oregano

Salt and freshly-ground pepper, to taste

Juice of half a lemon

1/4 cup crumbled feta cheese

Preheat the oven to 400 degrees. Place the shallots in a baking dish, drizzle with honey, and sprinkle with oregano, salt, and pepper. Roast 5 minutes, and toss all ingredients to coat evenly with the honey. Roast an additional 30 to 45 minutes, stirring once or twice, just until the shallots are brown and the honey begins to caramelize. Squeeze the lemon juice over the shallots, and shower the feta over everything, allowing it to soften in the pan. Enjoy warm.