



SLOW-COOKED SHALLOTS

Servings: 4

You know how, when you cook with shallots it makes food taste better? I recently thought about what if I slow cook them in an oven.

Let me tell you, these make for an incredible side dish that enhances and brings to life the flavors of roasted meat or mashed potatoes!

INGREDIENTS:

1 tbsp	SCS Unsalted Butter (Diced)
8	Shallots (Halved)
2	Sprigs of Thyme

Salt & Pepper (To taste)

1. Scatter all the ingredients on a baking tray.
2. Slowly bake in the oven at 120°C for 1 hour.
3. Remove from oven and enjoy!