

Kasha

1 box of Kasha
1 box of mini farfelle or bowtie pasta, boiled according to package directions
3 eggs beaten to fluffy in the processor
6 cups chicken or vegetable stock
2 large onions, large dice
1/4 cup vegetable for browning onions
salt and pepper to taste

1. Heat large black skillet over medium high heat for 2 minutes
2. Place kasha into skillet and begin to toss with a wooden spoon
3. Slowly add beaten eggs to kasha and continue to scramble kasha and eggs together until the egg is absorbed and the kasha has turned a golden brown. The grains will be dry and separated
4. Slowly add broth to the dry kasha mixture, cover with a lid tightly, and continue to simmer until liquid is absorbed. May take 10 – 15 minutes. Check periodically. Remove kasha to large bowl
5. In another skillet, add oil to medium high. Add onions and continue to brown and caramelize until golden
6. Add onions to kasha and just blend. Add warmed pasta to the kasha mixture and season with salt and pepper
7. Serve immediately or reheat in microwave