



Preparation: 10 minutes | Cooking: 50 minutes | Servings: 4

Ingredients:

- 1 large yellow onion, thinly sliced (about 4 cups)
- 1½ pounds broccoli crowns, cut into ½-inch-thick planks
- 1 cup shredded Gruyère cheese (about 4 ounces)
- 1 teaspoon dried thyme
- 1 teaspoon Worcestershire sauce
- ½ teaspoon ground pepper, divided
- ½ teaspoon garlic powder
- ⅛ teaspoon salt
- 3 tablespoons water
- 1½ tablespoons extra-virgin olive oil

Instructions:

Preheat oven to 425°F. Coat a large rimmed baking sheet with cooking spray. Heat 1½ teaspoons oil in a large skillet over medium heat; swirl to coat. Add sliced onion; cook, stirring occasionally, until softened, about 6 minutes. Reduce heat to medium-low. Stir in 1 teaspoon thyme, 1 teaspoon Worcestershire and ¼ teaspoon pepper. Cook, stirring often, until deeply browned and jammy, about 20 minutes, adding water 1 tablespoon at a time as needed if the onions become dry or begin to brown too quickly. Remove from heat and stir in 3 tablespoons water, scraping up browned bits from the bottom of the pan. Meanwhile, arrange broccoli planks in a single layer on the prepared baking sheet. In a small bowl, combine ½ teaspoon garlic powder and the remaining 1 tablespoon oil and ¼ teaspoon pepper. Brush the mixture evenly over the broccoli, making sure to brush the florets. Roast until tender and browned around the edges, about 20 minutes, flipping the broccoli halfway through. Remove from the oven; sprinkle the broccoli evenly with ⅛ teaspoon salt. Spoon the caramelized onions over the broccoli; sprinkle with 1 cup Gruyère. Return the broccoli to the oven and roast until the cheese is melted, 2 to 3 minutes.