
Cheesy Skillet Crescent Rolls with Caramelized Onions

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Preparation Time: 20 minutes

Start to Finish Time: 45 minutes

4 tablespoons salted butter

2 small onions, thinly sliced

1 teaspoon fresh thyme, chopped

Kosher salt

freshly ground black pepper

1 tablespoon apple cider vinegar

2 tubes (8 ounce) refrigerated crescent roll dough, separated into sixteen triangles

4 ounces Swiss cheese, shredded

Preheat the oven to 375 degrees.

In a twelve-inch cast-iron skillet over medium heat, melt the butter. Add the onions, thyme, one teaspoon of salt and a few grinds of pepper. Cook, stirring occasionally, until the onions are very soft and a deep golden brown, 10 to 15 minutes.

Stir in the vinegar and cook until evaporated, 1 to 2 minutes, scraping up any browned bits. Use a slotted spoon to remove the onions to a paper towel-lined plate and wipe the skillet clean.

On the wide end of each dough triangle, spoon a scant tablespoonful of the caramelized onions and sprinkle with about one tablespoon of Swiss cheese. Starting at the wide end, gently roll up the dough around the filling. Place the roll in the skillet. (There will be some space between each roll, but the rolls will puff up and come together when baked.)

Transfer the skillet to the oven. Bake until the rolls are golden and puffy, 25 to 30 minutes.

Let cool slightly before serving.

Yield: 16 rolls

Breads, Muffins

Per Serving (excluding unknown items): 513 Calories; 31g Fat (54.7% calories from fat); 35g Protein; 24g Carbohydrate; 4g Dietary Fiber; 104mg Cholesterol; 302mg Sodium. Exchanges: 0 Grain(Starch); 4 Lean Meat; 3 1/2 Vegetable; 0 Fruit; 3 1/2 Fat.