



# Noreen's Kitchen

## Oven Baked Crispy Onion Strings

### Ingredients

2 large onions, sliced super thin  
1/2 cup all purpose flour  
1/2 cup Panko bread crumbs

1 teaspoon salt  
1 teaspoon cracked black pepper  
1 tablespoon vegetable oil

### Step by Step Instructions

Preheat oven to 400 degrees

Place onions in a large bowl and sprinkle with salt, flour and bread crumbs.

Toss gently making sure to coat all the onions and that they are separate to best of your ability.

Brush a large, sided baking tray with oil.

Spread the coated onions on the oiled baking sheet, making sure there is only a single layer.

Bake for 10 minutes.

Remove from oven and flip over and stir, spreading out evenly.

Return to oven for another 10 minutes.

Remove from oven and stir. If the onions are done to your liking and they are crispy, they are done. If they are still a little moist, bake for another 10 minutes. Don't bake for longer than 30 minutes.

Remove from oven and set aside to cool until ready to use.

Make extra because these will disappear, they are so delicious to snack on!

**Enjoy!**