

Cheddar-Mozzarella-Parmesan Onion Rings



Ingredients:

2 large onions, cut into thick rings
1 cup cheddar cheese, shredded
1 cup mozzarella cheese, shredded
1/2 cup Parmesan cheese, grated
1/2 teaspoon garlic powder
1/4 teaspoon black pepper
1 cup Ritz cracker crumbs, lightly toasted
2 tablespoons butter, melted
1/2 cup heavy cream
1 tablespoon olive oil
Salt, to taste

Instructions:

Prep Time: 15 min. | Cooking Time: 25 min. | Servings: 4

Preheat the oven to 375°F (190°C) and lightly grease a cast-iron skillet or a baking tray.

In a mixing bowl, combine the cheddar, mozzarella, and Parmesan cheeses. Add garlic powder, black pepper, and a pinch of salt to taste. Set aside.

Dip the onion rings into the melted butter, ensuring they are evenly coated.

Place the coated onion rings on the prepared skillet or baking tray.

Top each ring with a generous amount of the cheese mixture, pressing lightly to adhere.

Drizzle the heavy cream over the cheese-covered onion rings to add richness.

Sprinkle the lightly toasted Ritz cracker crumbs on top for an extra crispy crunch.

Bake the onion rings for 20-25 minutes, or until the cheese is bubbly, golden, and slightly caramelized at the edges.

Remove from the oven and serve immediately, garnished with fresh parsley if desired.