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# Roasted Vidalias

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**Makes 4 (3/4-cup) servings.**

- 4 medium Vidalia or other sweet onions, each peeled and cut into 8 wedges**
- Olive oil-flavored cooking spray**
- 1 teaspoon dried thyme**
- 1/2 teaspoon salt**
- 1/4 teaspoon freshly ground pepper**
- 1 tablespoon balsamic vinegar**

- Heat oven to 350 degrees.
- Arrange onion wedges on a jellyroll pan coated with cooking spray; lightly coat onions with cooking spray. Sprinkle thyme, salt and pepper over onions.
- Bake at 350 degrees for 30 minutes. Turn onion wedges over; bake an additional 25 minutes or until onions are tender. Spoon onions into a serving dish, and drizzle with vinegar.

