

Fig, Caramelized Onion + Goat Cheese Pizza

RECIPE

INGREDIENTS

CARAMELIZED ONIONS

- 2 large yellow onions
- 2 tbsp butter
- 1 tsp sea salt
- red wine vinegar, balsamic vinegar or wine - as needed to deglaze

PIZZA

- 1 baked pizza crust or try it out with Naan Bread or your favorite flatbread
- 1/2 cup fig spread
- 8 oz goat cheese
- Handful of spring greens or arugula

YIELDS: 8 SERVINGS

PREP TIME: 15 MINUTES

COOK TIME: 25 MINUTES

TOTAL TIME: 40 MINUTES

DIRECTIONS

1. Preheat your oven to 500°F.
2. Add butter to a large sauté pan on medium heat. Thinly slice the onions and add to pan.
2. Give the onions a stir, then let them sit for 2-3 minutes at a time before stirring again. This helps to get one side dark and crispy. Add the salt, then stir again.
3. Continue intermittently stirring the onions. Don't worry about the exact time, it is all visual + preference.
4. If the onions stick to the bottom of the pan, deglaze with a tablespoon of red wine vinegar, balsamic vinegar, or wine. Onions are finished once browned + sweetened to your liking. Set aside.
5. Put pre-baked pizza crust on a baking pan or pizza stone. Add a layer of fig spread then add 3/4 the goat cheese, reserving a bit to crumble over top.
6. Spread the caramelized onions over top, then crumble remaining goat cheese over caramelized onions.
7. Bake 10 minutes.
8. Remove from oven and let set 5 minutes.
9. Garnish with greens.
10. Enjoy with our 2015 Talon or your favorite Hawk Haven wine!