

## **Onion, Walnut, Oregano, Tomato and Goat Cheese Pizza**

This is a quick and easy pizza, great for an appetizer or with a nice salad on the side. Make the onions ahead of time so they will be ready on a whim! Maybe even double the recipe so you have lots left over. They keep for a long time in the fridge and are a great accompaniment to hotdogs, hamburgers, pork, chicken, stir them into your onion dip etc..

This pizza is very "tweakable" so use what you have on hand. Right now the oregano in my garden is plentiful. But thyme, sage, basil or rosemary would all work just as well. The original recipe included how to make your own crust. Well, yeast and I do not play well together, so I opted to purchase pizza dough in a bag at the grocery. Here's what you need:

2 large yellow onions, halved and sliced thinly  
lengthwise  
2 cloves of garlic, crushed with the side of a knife and  
coarsely chopped  
2T olive oil  
salt and pepper  
8T loosely packed chopped oregano  
3 oz soft goat cheese, crumbled  
1/4C walnut pieces  
1/2C grape tomatoes or sundried or oven roasted, tomatoes  
pizza dough for one large pizza (one bag of dough from  
Whole Foods)

Heat the olive oil in a large saute pan on medium high heat. Add the onions and garlic, a bit of salt and pepper and saute, tossing and stirring until they turn golden. This make take up to 30 minutes. Reduce the heat to medium after the first 10 minutes. Cool slightly.

While the onions are cooking, heat oven to 500°F along

with your pizza stone. A really hot pizza stone give you a nice crisp crust on your pizza. I preheated for 30 minutes.

Spread a little cornmeal on your pizza peel and roll out your dough into a large circle, 14-16". Spread with a thin layer of onions (you will have onions left over), top with crumbled goat cheese, a sprinkle of chopped fresh herb of choice, walnut pieces, and tomatoes, to within 1" of the edge of the dough. Roll and pinch the edge to make a little lip on your pizza and brush this with olive oil. Slide your pizza onto the pizza stone. Bake for 10 minutes, serve hot.

Enjoy!

Adapted from Food 52