

# Onion and Goat Cheese Pizza

**Category:** Italian

**Servings:** 2

**Rating:** 10

**Source:** Based on Williams-Sonoma Cookbook

**Description:**

**Ingredients:**

sub-recipe	Potato Pizza dough
onion	2 thinly sliced
butter, unsalted	1 tablespoon
olive oil	1 tablespoon
sugar	1 teaspoon
balsamic vinegar	1-1/2 tablespoon
goat cheese	4 ounce fresh
walnuts	1/4 cup chopped

**Instructions:**

Melt the butter with the oil over low heat and sauté the onions, covered, until they are very soft and starting to brown. Add the sugar and vinegar and continue cooking until the vinegar has evaporated. Add salt to taste. Roll out the pizza and spread the goat cheese to lightly cover the surface. Sprinkle with walnuts and top with the onion mixture. Cook on a preheated pizza stone at 450° for about 12 minutes, or until lightly golden.