

# **Caramelized Onion Pizza**

*From your box: onions, parsley*

*Other Ingredients: pizza dough, walnuts, gorgonzola cheese*

**NOTE:** Make pizza crust using our recipe found here: [Pizza Dough](#) or purchase premade dough. This recipe is best with a very thin crust (cut the dough recipe in half) and can even be made on the grill. Just feeding one? Try this on a toasted pita.

Cut two onions in half lengthwise and thinly slice. Heat olive oil in a skillet over medium heat. Add onions, some salt, and pepper and stir occasionally allowing the onions to caramelize.

Roll out dough and cook in oven or on grill for 3-5 minutes. Flip and top with caramelized onions, chopped walnuts, minced parsley, and gorgonzola cheese. Cook until cheese is melted. Cool slightly, slice, and enjoy!