

Caramelized Onion, Italian Sausage, and Feta Flatbread

Ingredients:

1 large yellow onion
Butter
Olive oil
1lb ground Italian sausage
Feta
Pizza dough

Directions:

1. Slice the onion very thin, preferably using a mandolin.
2. Heat a sauté pan over medium-high heat. Melt 2-3 tablespoons of butter, and add 1-2 tablespoons of olive oil. Carefully add the onions, and reduce heat to medium/medium-low. Do not crowd the pan; cook in batches if necessary. Cook for about 20 minutes, stirring frequently to avoid burning. Set aside.
3. Return pan to medium-high heat. Add the sausage, breaking it up with a spoon. Cook until brown, about 7-10 minutes.
4. Stretch the pizza dough out into the shape of a flatbread on a well-oiled cookie sheet. Cook at 400⁰ for about 5 minutes, or until the bottom begins to brown. Remove and let stand until it is cool enough to work with.
5. Flip the crust over and assemble the flat bread (i.e., add the onions, sausage, and feta). Return to the oven for 7 minutes or until done.