

Thin Crust Pizza

Yield: 2 servings

INGREDIENTS

- 2 Baked sesame lavosh, 6x6 size
- 1 medium Idaho-E Oregon yellow onion, sliced
- 1 oz vegetable oil
- 2 oz Chevre goat cheese
- 1-1/2 oz. cream cheese
- 1/2 oz. Sour cream
- 1 oz Asiago or Parmesan cheese, grated
- Italian herb seasoning (as needed)
- salt and pepper (as needed)
- 1 oz spinach, julienne cut
- 1 Plum tomato, diced

METHOD

Sauté onions over medium heat in oil until golden brown and caramelized; set aside. Mix Chevre, cream cheese and sour cream. Divide equally over lavosh. Top with caramelized onions and grated cheese. Bake in preheated oven at 400°F 4 to 5 minutes. Remove from oven and set on cutting board. Lavosh may be soft but will firm up. Season with spike seasoning, salt and pepper if desired. Garnish with julienne spinach and diced plum tomato.