

## **SUN DRIED TOMATO & GOAT CHEESE PESTO, PINE NUTS AND CARAMALIZED ONION PIZZA**

### **Ingredients**

8 oz. premium goat cheese  
3/4 cup sun dried tomatoes (in oil)  
1/4 cup walnuts  
14 garlic cloves  
1/2 cup olive & 3 Tbsp.  
2 large onions, halved and cut in strips  
1/3 cup pine nuts  
1 cup shredded mozzarella cheese  
6 – 7 slices provolone cheese (sliced very thin)  
1/2 tsp oregano  
1 - 2 oz. can anchovies in oil  
1/4 cup shredded Italian parmesan cheese  
¼ tsp. crushed red pepper  
1 thin and crispy prepared 14” pizza crust

### **Pesto**

Place walnuts, 2 cloves garlic, and sun dried tomatoes in small food processor and process until tomatoes are chunky. Add 5 oz. goat cheese and slowly drizzle olive oil into mixture until blended. (You can substitute oil from tomatoes to add a stronger roasted tomato flavor). Preheat Oven to 400 degrees.

Next chop onions into strips and cook in 2 Tbsp. olive oil over medium high heat until golden brown and caramelized, stirring often. While the onions cook, roughly chop the remaining 12 cloves of garlic. Set aside. Place pine nuts in an over proof dish and put in oven for about 4 minutes just to toast them. Cool. Open and drain oil off anchovies and set aside.

### **Building the Pizza**

Place thin crust on pizza pan . Spread an ample amount of sun dried tomato pesto on pizza crust. Spread caramelized onions over the pesto. Sprinkle chopped garlic and roasted pine nuts over the onions. Break up remaining 3 oz. goat cheese in small chunks and place that evenly around on top of onion layer. Cover that layer with the shredded mozzarella cheese and lay the provolone slices over this layer. Take the separated anchovies and place on top of cheese in pinwheel fashion. Finally, sprinkle the parmesan cheese over the anchovies, season the top layer with oregano and crushed pepper. The final step before putting it the oven is to drizzle the last Tbsp. of olive oil over the whole pizza.

Bake at 400 degrees for 20 - 25 minutes until slightly browned on top.

Rest the baked pizza for approximately 8 - 10 minutes to allow the cheese to “gel”, then slice into pizza portions with an anchovy on each slice. Enjoy!