

# *Caramelized Onion Sausage Pizza*

**You'll never go back to boring old pizza again.**

- Servings - 8 slices
- Prep time - 5 minutes (without including time for caramelizing onions or making pizza dough)
- Cook time - 20 minutes

## **Ingredients**

- Pizza dough for a 14" pizza pan
- 2-3 caramelized onions
- 1 cup shredded mozzarella cheese
- 2-3 links of sweet apple chicken sausage, sliced (we got ours at Trader Joe's)
- Arugula

## **Protocol**

1. Pre-heat your oven to 400F.
2. Sprinkle a pinch or two of cornmeal over your pizza stone or pan and roll out the pizza dough to cover the surface. Roll in the edges to create a crust (we brushed some olive oil over ours and sprinkled some garlic powder yum!)
3. Bake for 5 minutes to get the dough a bit crispier.
4. Remove from the oven and evenly spread the caramelized onions.
5. Sprinkle the cheese and top with the slices of sausage.
6. Bake for another 15 minutes or until the sausage begins to brown.
7. Remove from the oven and top with a handful of arugula.
8. Slice, serve and enjoy!