

DINNERLY



Roasted Sweet Potato & Apple Pizza with Caramelized Onions



1h



2 Servings

Who needs marinara and pepperoni when you could be chowing down on this harvest-ready delight? Sweet caramelized onions act as the base for roasted sweet potatoes and apples, fresh thyme leaves, fontina, and Parmesan. Bake it all together with our ready-made pizza dough, and you're ready for an extra special pizza night. We've got you covered!

WHAT WE SEND

- 2 yellow onions
- 1 sweet potato
- 1 apple
- $\frac{3}{4}$ oz Parmesan ¹
- $\frac{1}{4}$ oz fresh thyme
- 1 lb pizza dough ²
- 2 oz shredded fontina ¹

WHAT YOU NEED

- butter ¹
- kosher salt & ground pepper
- olive oil
- all-purpose flour ²

TOOLS

- medium saucepan
- rimmed baking sheet
- microplane or grater

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, see step 6!

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1170kcal, Fat 43g, Carbs 167g, Protein 15g



1. Caramelize onions

Preheat oven to 500°F with a rack in the lower third. Halve **onions** and thinly slice.

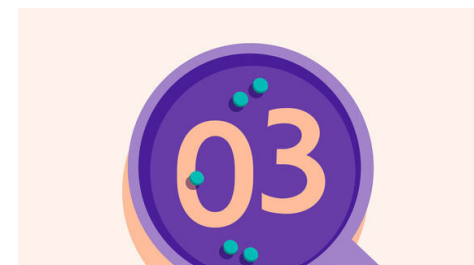
In a medium saucepan, melt **2 tablespoons butter** over medium-high heat. Add onions and **a pinch each of salt and pepper**. Cook, stirring often, until softened and translucent, 2–3 minutes. Lower heat to medium-low; cook, stirring occasionally, until dark brown and caramelized, 25–30 minutes.



2. Roast sweet potatoes

Meanwhile, lightly grease a rimmed baking sheet with **oil**.

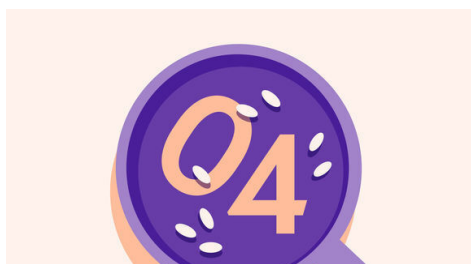
Peel **sweet potato**, if desired; cut into $\frac{1}{2}$ -inch pieces. Toss in a large bowl with **1 tablespoon oil**; season with **salt** and **pepper**. Transfer to prepared baking sheet. Roast on lower oven rack until just starting to brown and soften, about 10 minutes.



3. Roast apples

Peel **apple**, if desired; cut into $\frac{1}{2}$ -inch pieces, discarding core. Toss with **2 teaspoons oil**; season to taste with **salt** and **pepper**. Add to baking sheet with **sweet potatoes**. Roast until sweet potatoes and apples are tender, 5–10 minutes. Transfer to a bowl; reserve baking sheet.

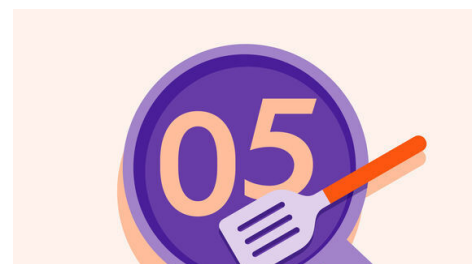
Meanwhile, finely grate **Parmesan**. Pick and finely chop **1 teaspoon thyme leaves**.



4. Assemble pizza

On a **floured** work surface, roll or stretch **dough** into a 12-inch circle (if dough springs back, cover and let sit 5–10 minutes before trying again). Dust off excess flour; carefully transfer to reserved baking sheet.

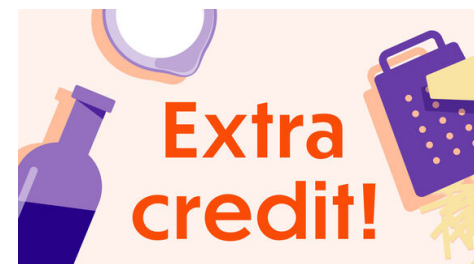
Spread **onions** over top, leaving a $\frac{1}{4}$ -inch border. Scatter **sweet potatoes, apples**, (you may have extra) **thyme, fontina**, and **half of the Parmesan** over top.



5. Bake & serve

Lightly drizzle **pizza** with **oil**. Bake on lower oven rack until **dough** is browned and **cheese** is bubbling, 15–20 minutes. Transfer to a cutting board and sprinkle with **remaining Parmesan**.

Cut **pizza** into wedges and serve. Enjoy!



6. Pro tip: pizza dough!

Letting your dough come to room temperature is the key to making it stretchy and easy to work with. To speed up the process, we recommend placing your dough in a warm oven. Preheat your oven to 200°F, then place the dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set the bowl in the oven, turn off the heat, and let sit for 10–20 minutes.