



## Grilled Vidalia Onion, Goat Cheese and Arugula Flatbread Pizza

*Recipe courtesy of Grillgrrrl.com*

*This pizza is great as a stand-alone dish or served in smaller servings as an appetizer.*

### Ingredients

3 Vidalia onions  
12 oz goat cheese  
1 refrigerated thin crust pizza dough OR store bought flat bread (see note below)  
1/3 cup balsamic glaze  
1/3 cup balsamic vinegar  
1 cup (or more) arugula for garnish

### Instructions

Set the EGG for direct cooking at 350°F/177°C.

Slice the onions in medium thick rings. Grill the onions for 4-5 minutes, or until they develop nice char marks. Baste the onions with balsamic vinegar as they will help caramelize them on the grill.

Take onions off grill and place them on a cutting board to cool. Once they cool, cut them into smaller pieces. Meanwhile, roll out your pizza dough on a Dough Rolling Mat or a lightly floured surface.

Add the Plate Setter to set the EGG for indirect cooking at 350°F/177°C and preheat a Pizza/Baking Stone.

Dust a Pizza Peel with cornmeal and place the dough on the peel. Move the dough to the Pizza/Baking Stone and let it cook for 4-5 minutes. Meanwhile, add the balsamic glaze as the “sauce” that forms the base of the pizza. Next, place teaspoon sized scoops of goat cheese all over the pizza. Finally, add the grilled onions and let the pizza bake with the dome closed for 4 minutes or until the cheese has melted.

Remove the pizza and sprinkle with arugula for garnish.

\*Flat bread will cook faster than pizza dough because it is thinner.

Serves 4