



SEAN MINOR.

## Bacon, Caramelized Onion, & Mascarpone Flatbread

by Tim Paul



### Ingredients:

2-3 tablespoons of olive oil  
1 large onion; peeled, thinly sliced  
½ tsp sea salt  
1 small Delicata squash, halved lengthwise and seeded, cut into ½-inch pieces (about 2 cups total)  
Extra Virgin Olive Oil for drizzling, about 2 tablespoons  
½ - ¾ cup mascarpone cheese  
Freshly ground black pepper  
1 ½ cup shredded mozzarella  
2 tablespoons grated Parmesan  
6 slices bacon, cooked, diced  
1 ½ tablespoons fresh thyme leaves  
1 13 inch (7oz) precooked flatbread (you can find the Pizza Gourmet brand at the FC)  
Preheat oven to 400 degrees.

### Directions:

Place a small sauté pan over low-medium heat. Heat the olive oil in the pan and add the onions and sea salt. Cook until the onions are well browned and caramelized, stirring often. If the onions seem too dry in the pan, they may need an additional small amount of oil as they cook down. Set aside.

Place the squash on a baking sheet lined with tin foil or parchment paper and drizzle with olive oil and generous pinches of salt and pepper. Toss to coat and arrange on the sheet so that they are not touching. Roast until the squash is golden brown on all sides, 20-25 minutes.

Evenly spread the mascarpone cheese over the flatbread and sprinkle with black pepper. Sprinkle with ½ of the mozzarella and Parmesan cheeses, bacon, thyme, sauteed onion, and delicata squash. Finish topping with the rest of the mozzarella and parmesan. Bake the pizza directly on an oven rack with a cookie sheet on the rack underneath it until the pizza crust is nicely browned, about 8-10 minutes.

### CHEF'S NOTES

\*Delicata squash is one of my favorite squashes because it does not need to be peeled. If you cannot find it, butternut squash can also be substituted.

\*This flatbread can also be finished with just a pinch of nutmeg and/or a small drizzle of honey if desired.

\*I like splitting the mozzarella/parmesan up as the second sprinkling of cheese holds a lot of the toppings in place.

\*I recommend placing your pizza directly on to the oven rack with a pan on the rack beneath it to catch any toppings that may fall off. I find this makes for a crispier crust. You can also place the flatbread directly on a baking sheet.

\*Precooked pizza shells or flatbreads are widely available and provide a quick way to make a delicious pizza. Pizza Gourmet is the brand I used. Stonefire Naan also makes larger sized pizza shells that can be substituted here. If you can't find the exact flatbread or shell I used, feel free to substitute whatever is available and change the ingredient amounts accordingly based on the size of the flatbread.

always invited.

seanminorwines.com | f @seanminorwines