

## White Pizza



1 pizza dough  
2 large onions, halved and sliced  
2 tblsp. olive oil, plus more for drizzling  
1/4 tsp. kosher salt  
Cooking spray  
3 cups shredded mozzarella  
3-4 large basil leaves, chopped or cut  
into chiffonade

1-2 tsp. fresh oregano, chopped  
1 tblsp. dried Italian seasoning  
1/2 - 3/4 cup ricotta  
1/4 tsp. crushed red pepper flakes  
Salt to taste  
2-3 tblsp. fresh chives, chopped  
(optional)

Preheat the oven to 400F.

Heat a large skillet over medium-high heat. Add the olive oil and onions. Sprinkle with kosher salt. Cook until onions are tender, brown and caramelized. Coat a pizza pan with cooking spray.

Place the prepared pizza dough in the pan. Drizzle dough generously with olive oil. Evenly distribute the mozzarella and caramelized onions over the dough. Add the basil, oregano and dried Italian seasoning. Drop the ricotta in tablespoonful-sized dollops evenly over the pizza. Sprinkle with crushed red pepper flakes. Salt lightly with kosher or sea salt. Brush with additional olive oil around the edges of the pizza.

Bake 25-30 minutes at 400 or until golden brown. Remove from oven and sprinkle with fresh chives if desired.

Enjoy!

*--Recipe inspired by Claire Robinson's White Pizza recipe on Food Network.  
Never Enough Thyme  
<http://www.lanascooking.com>*