



# Butternut Squash, Sage, and Caramelized Onion Flatbread with Balsamic Glaze

The sage balances the sweetness of the butternut squash and caramelized onions on these flatbreads finished with a balsamic glaze, parmesan, parsley and pine nuts. Made with our All-Purpose Flour Artisan Blend. Recipe and photo created by [Julie's Kitchen](#).

## Ingredients

Dough:

- 2 cups [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 cup filtered water
- 2 tbsp olive oil
- 2 tsp instant yeast

Toppings:

- 1 small butternut squash, peeled and sliced into 1/4" half moons
- 4 tsp thyme, chopped
- 1 tsp red pepper flakes
- 1 tbsp parsley, chopped + additional for garnish
- 2 sweet onions, sliced into 1/4" half moons
- 8 fried sage leaves
- 1/2 cup olive oil
- 1/2 cup balsamic vinegar
- 3 tbsp cane sugar
- 1/2 cup shaved parmesan cheese
- 1/4 cup pine nuts, toasted

## Directions

For the dough:

In a large mixing bowl, mix together dry ingredients and then add the water and olive oil. Mix until combined. Dough will be tacky. Transfer dough to clean, lightly oiled bowl, cover with plastic wrap and let rise for 1 hour.

For the caramelized onions:

In a wide saute pan, heat 1 tbsp of olive oil over medium heat. Add onions and turn heat to low. Season with salt. Be careful the onions don't burn by stirring often. Cook until caramelized and brown, about 20-30 minutes.

For the balsamic glaze:

Heat the balsamic and sugar over medium heat. Reduce the vinegar until it reaches a syrup-like consistency.

For the butternut squash:

Preheat oven to 425 degrees. Toss the butternut squash with 1 tbsp olive oil, salt, pepper flakes, and 2 tsp chopped sage. Roast squash, flipping halfway, until cooked through, about 20 minutes.

To assemble the flatbreads:

Preheat oven to 425 degrees. Separate the dough into two pieces. On parchment, roll out dough to 1/4" thick. Repeat with second piece of dough. Leaving the dough on the parchment paper, transfer to a pizza stone and parbake crusts for 8 minutes. Remove from oven.

Spread caramelized onions, roasted butternut squash, chopped thyme and parmesan cheese. Return to oven and bake until crisp and golden brown, about 6-8 minutes. Remove from oven and top with additional parmesan cheese, parsley, pine nuts, sage leaves and a drizzle of balsamic glaze. Serve immediately.

© Pamela's Products, Inc.