

Caramelized Onion and Gorgonzola Pine Nut Couscous Pizzetta

Ingredients

- 2 ½ cups quartered thinly sliced yellow onion
- 1 tbsp olive oil
- 1 tbsp butter
- 1 tbsp lemon juice
- 1 tbsp honey
- 1/2 tsp dried thyme leaves
- 1/8 tsp salt
- 1 package (5.6 oz) Near East® Toasted Pine Nut Couscous
- 1 egg
- 1/2 cup crumbled gorgonzola cheese
- 1/2 cup crumbled cooked bacon (4 strips)
- 1/4 tsp fresh ground black pepper

How to make it

1. Sauté onion in olive oil and butter over medium heat until soft and browned, about 10 minutes.
2. Add lemon juice, honey, thyme and salt; stir until liquid evaporates. Remove from heat and set aside.
3. While onion is cooking, prepare couscous according to package directions. Fluff with fork and stir in egg.
4. With olive oil, grease a 10-inch circle on a non-stick baking sheet. Pat couscous mixture into a 10-inch circle on the baking sheet.
5. Arrange onions evenly over couscous. Top with gorgonzola and bacon. Sprinkle with pepper.
6. Bake in 500°F oven 10 minutes until edges are lightly browned and cheese is melted. Cool slightly. Serve in wedges



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	2-3

Made with



Near East® Toasted Pine Nut Couscous