Honey, Greens and Goat Cheese Pizza

Ingredients:

- Flatbread or naan (2 usually come in a package so make both)
- Olive oil
- Honey
- 1 yellow onion or shallots, cut into thin strips
- Spring greens (arugula, Mizuna, beet greens, mesclun all work well)
- 1 log of plain goat cheese
- Fresh mozzarella and parmesan (optional)
- Fresh cracked pepper and salt

Directions:

Preheat oven to 415°. Sauté onions in 1–2 Tbs olive oil until golden-brown. While the onions are sautéing, massage 1 Tbs of olive oil and a pinch of salt into the greens, set aside. If using fresh mozzarella, cut thin slices and set aside. Next, top each naan or flatbread with a small amount of olive oil and spread around with your fingers. Then drizzle honey in a crisscross fashion over the oiled crust. Top with sautéed onions and slices of mozzarella (this cheese will spread out so use sparingly). Put dabs of goat cheese around the pizza and if not using mozzarella use more (goat cheese will not spread out during cooking time). Bake directly on the wire rack for 7 minutes. Take it out and put your greens on top. You can eat the pizza as is or you can pop it back in the oven for another 1–2 minutes. Do not overcook the greens because they will turn a drab green color. When finished, dust with a little cracked pepper or parmesan and enjoy!