

# Turkey, Caramelized Onion and Apple Pizza

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- **Course:** Main Course

## Summary:

Skip the turkey tetrazzini this year, or add this to your list of what to do with holiday leftovers. Cooked, shredded chicken can be substituted at non-turkey times.

If you have a pizza stone, place it in the oven while you're preheating. You might wish to create two 10-inch round pizzas instead, but the recipe will take a bit longer, as you'll be baking them one at a time.

Serve with a pile of tender arugula leaves on top, lightly drizzled with olive oil.

4 servings

## Ingredients:

- About 1 1/4 pounds store-bought or homemade pizza dough
- Cornmeal, for dusting the pan
- 2 tablespoons olive oil, plus more for brushing the dough
- 1 large yellow or Vidalia onion
- 1/4 teaspoon dried thyme
- 2 teaspoons balsamic vinegar (optional)
- Kosher salt
- Freshly ground black pepper
- 1 cup cooked turkey (white or dark meat)
- 2 medium Granny Smith apples
- 1 1/2 cups shredded mozzarella cheese

## Directions:

Remove the dough from the refrigerator and let it rest for 20 minutes. Preheat the oven to 500 degrees. Sprinkle cornmeal across a large rimmed baking sheet or jellyroll pan.

Meanwhile, heat the 2 tablespoons of oil in a large skillet over medium-high heat until the oil shimmers.

Cut the onion into very thin slices, then add to the skillet along with the thyme and vinegar, if using. Stir to coat; cook for about 20 minutes, stirring occasionally, until softened and lightly caramelized. Lightly season with salt and pepper, then remove from the heat.

While the onions are cooking, use your hands to shred the turkey. Core the apples, then cut them into thin slices.

Gently stretch the rested dough into a large rectangle that fits just inside the baking sheet or jellyroll pan (about 11 by 16 inches). The dough will loosen a bit further; push it to the edges if it has receded, then lightly brush it with oil and sprinkle with salt and pepper to taste.

Spread the cheese evenly over the dough, then top with the turkey, onion and apple slices. Bake for 10 to 12 minutes, until the toppings are hot and the crust is lightly browned.

Use a thin spatula to dislodge the pizza, if needed. Transfer to a cutting board and divide into 4 equal portions. Serve hot.

## **Recipe Source:**

Adapted from "Simply Suppers," by Jennifer Chandler (Thomas Nelson, 2010).

*680 calories, 19g fat, 7g saturated fat, 45mg cholesterol, 980mg sodium, 87g carbohydrates, 13g dietary fiber, 12g sugar, 36g protein.*

*Tested by Bonnie S. Benwick for The Washington Post.*

*E-mail the Food Section at [food@washpost.com](mailto:food@washpost.com) with recipe questions.*

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