

Sausage & Sweet Onion Flatbread



INGREDIENTS

- 2 Stonefire flatbreads
- ½ lb mild Italian sausage
- ¾-1 cup frozen chopped onions
- 1 tsp brown sugar
- ½ cup whole milk ricotta cheese
- ½ tsp Dijon mustard
- 3 oz fresh mozzarella pearls, drained and patted dry
- ½ cup shredded low-moisture mozzarella cheese
- 1-2 tsp fresh thyme leaves, plus more for garnish
- 1 tsp apple cider vinegar
- 1 tbsp honey, for drizzling
- Freshly cracked black pepper, to taste
- Pinch of kosher salt
- Flaky sea salt, for finishing
- Olive oil, for brushing

DIRECTIONS

1. Preheat oven to 425°F. Line a large baking sheet with parchment paper.
2. Heat a large skillet over medium-high heat. Add Italian sausage and cook for about 4 minutes, breaking it into small crumbles as it browns.
3. Add frozen chopped onions directly to the skillet with the sausage. Continue cooking for 4-5 minutes, stirring occasionally, until the moisture has evaporated, the sausage is fully cooked, and the onions begin to turn golden. Stir in brown sugar, fresh thyme, and freshly cracked black pepper.
4. Stir in apple cider vinegar and cook for another 30 seconds, scraping up any browned bits from the bottom of the skillet. Drain excess grease if needed.
5. In a small bowl, stir together ricotta cheese, Dijon mustard, a pinch of kosher salt, and freshly cracked black pepper until smooth and creamy.
6. Place flatbreads on the prepared baking sheet. Spread each with a thin, even layer of the ricotta mixture. Divide the sausage and onion mixture evenly between the flatbreads. Top with fresh mozzarella pearls and shredded mozzarella. Lightly brush the exposed edges of the flatbreads with olive oil.
7. Bake for 8-12 minutes, until the cheese is melted and bubbly and the edges are golden brown and crisp.
8. Remove from the oven and drizzle lightly with honey. Finish with fresh thyme, a sprinkle of flaky sea salt, and freshly cracked black pepper. Slice into small appetizer-sized pieces and serve warm.