

MONTICELLO VINEYARDS

Estate Grown Merlot

FOOD PAIRING SUGGESTION

BALSAMIC GLAZED VEGGIE FLATBREAD

INGREDIENTS

1 Tbsp. olive oil, more for brushing
1 red onion, cut in thick half moons
Store-bought pizza dough, room temperature
4 oz. goat cheese
Salt and pepper to taste
3 cups arugula, chopped coarsely
Balsamic glaze



TO PREPARE

Preheat oven to 400 degrees.

Heat olive oil in a skillet over low heat. Sauté onions, stirring occasionally, until onions are soft, about 20 minutes (onions will sizzle but be careful not to brown them too quickly). Remove from heat.

Place pizza dough on cookie sheet or pizza stone and cook in oven 2-3 minutes.

Flip over crust; brush with olive oil; add onions, goat cheese, salt and pepper. Place on middle rack and bake for 10-12 minutes, until the crust is heated through and the cheese begins to brown.

Top with arugula and balsamic glaze.

Serve warm and enjoy with Monticello Vineyards Estate Grown Merlot.