



Scarlett Wines

2022 ZINFANDEL

## Wild Mushroom & Caramelized Onion Flatbread

with Aged Cheddar

Mushrooms and aged cheddar balance ripe bramble fruit; caramelized onion brings sweetness without a sugary sauce.

**Serves 4 | Prep 20 min | Cook 35 min | VEGETARIAN**

### INGREDIENTS

- 1 lb pizza dough, at room temperature
- 2 tbsp olive oil, divided
- 1 large onion, thinly sliced
- 12 oz mixed mushrooms, sliced
- 1 garlic clove, minced
- 1 tsp thyme leaves
- 1 cup grated aged cheddar
- 1/2 tsp kosher salt; 1/4 tsp pepper
- 1 cup arugula
- 1 tsp lemon juice

### DIRECTIONS

1. Heat oven to 475°F with a baking sheet inside. Cook onion in 1 tbsp oil over medium-low 20 min, stirring; season.
2. In another skillet, brown mushrooms in remaining oil 8-10 min. Add garlic, thyme, salt and pepper; cook 1 min.
3. Stretch dough on parchment into a 12-inch oval. Top with onion, mushrooms and cheddar.
4. Slide onto hot baking sheet; bake 12-15 min, until crust is crisp. Toss arugula with lemon; scatter over flatbread and cut into wedges.

### POUR & SERVE

Serve slightly cool; an optional short decant can open the fruit.