



Double Almond Crunch Pizza

- 1 Tbsp. olive oil
- 1 medium onion, thinly sliced
- 1 12-inch pre-baked pizza crust
- 3/4 cup Almond Accents® Roasted Garlic Caesar Flavored Sliced Almonds
- 4oz. shredded fontina cheese
- 1/2 cup crumbled feta cheese
- 1/4 cup sun-dried tomatoes in oil, drained and chopped
- 1/4 cup chopped parsley



Preparation Time : 10 minutes

Preheat oven to 500 degrees. In skillet, heat oil. Add onion; cook over medium-low heat, stirring occasionally, about 15 minutes or until onion is soft and golden. Place pizza crust on baking sheet. Spread onion, 1/3 cup Almond Accents and cheeses evenly over crust. Bake 5 to 7 minutes or until golden and bubbly. In small bowl, combine tomatoes, parsley and remaining Almond Accents. Spread evenly over pizza; bake 2 minutes more. Cut into 8 pieces.

Makes 8 servings

Nutrition Information Per Serving (1 slice): 275 calories; 16 g fat; 25 mg cholesterol; 371 mg sodium; 22 g carbohydrate; 1 g fiber; 11 g protein

For more great recipe ideas, visit www.almondaccents.com.