

Pear, Prosciutto and Arugula Pizza

Yield:	2	lb.
Serving # & Size:	8	(4 oz.) Servings
Meal Part:	Lunch	
Cuisine:	Italian	
Category:	Culinary Prepared Hot	
Channel:	C&U	FSR
Classification:	Main Course—Pizza	
Prep Time:	10 min.	Cook Time: 12 min.



Description: Pear and prosciutto pizza with *Stouffer's*® Alfredo Sauce and salad mix.

Ingredients	Weight	Metric	Measure
Pizza dough, 12", fresh or par baked, gluten free	16 oz.	g	1 each
Stouffer's ALFREDO SAUCE GLUTEN FREE	3 fl. oz.	g	1/3 cup
Pear, sliced thin	1 oz.	g	1/4 each
Walnuts, chopped	1 oz.	g	2 Tbsp.
Arugula	1 oz.	g	1 cup
Prosciutto, sliced thin, chopped	4 oz.	g	4 each
Oil, Olive	1 fl. oz.	g	2 Tbsp.
Balsamic vinegar reduction	1/2 fl. oz.	g	1 Tbsp.

Procedure

1.	If using raw dough, shape into a 12" circle. Spread Alfredo Sauce evenly over dough.
2.	Top evenly to the edge with the sliced pear and chopped walnuts.
3.	Bake in a 425°F oven for approximately 10-12 minutes until slightly browned.
4.	Toss the arugula and prosciutto with the olive oil and balsamic vinegar.
5.	Place the salad mix on the pizza, and cut into desired portions.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

