



PEAR AND GORGONZOLA FLATBREAD

Serves: 2 large servings
or 6 appetizer servings

Ingredients

- Store-bought or homemade pizza dough/flatbread
- Thinly sliced pear or apple
- Crumbled gorgonzola, goat cheese, feta or blue cheese
- Shredded Italian blend or mozzarella cheese
- Sliced prosciutto, cut into thick pieces

Directions

1. Preheat oven (instructions on dough).
2. Prepare dough, as instructions call for, as well as other ingredients.
3. Precook dough, if directed.
4. Layer the dough with shredded Italian cheese then top with slices of the pear, prosciutto and chunks of gorgonzola cheese.
5. Bake for about 8-10 minutes or until the cheese is melted and the crust is golden. Cut and serve immediately.

