



PEAR & PROSCIUTTO PIZZA

Pear & Prosciutto Pizza

Yield: 1 pizza



INGREDIENTS

1 tbsp.	Olive oil
2 oz	Swiss cheese
2 Each	Pears, diced
3 oz	Prosciutto
2 oz	Mozzarella cheese
	Garlic cloves, roasted
1 Each	RICH'S 10" PARBAKED GLUTEN FREE PIZZA CRUST (#13520)

DIRECTIONS

- 1 Chop and toss pears with 1 tbsp of olive oil
- 2 Bake pears until soft for 10-15 minutes
- 3 Spread roasted garlic (as desired) with Swiss cheese
- 4 Top the frozen crust with pears, prosciutto and mozzarella
- 5 Bake until the cheese melts and crust turns golden-brown. Oven times vary: Deck Oven: 375-400° (190-200°C) for 5 - 7 minutes Convection Oven: 425° (220°C) for 7 - 10 minutes Impinger Oven: 500° (260°C) for 3 - 5 minutes