Savory Prosciutto Pear Pizza

This recipe and photography were provided courtesy of our friends at <u>USA Pears</u>.

Prep Time: 5 minutes Cook Time: 20 minutes

Servings: 6

Ingredients

- 1 prepared pizza dough crust
- 3 tablespoons extra virgin olive oil
- 3 cloves garlic, minced
- Fresh thyme
- 2 ounces grated fresh Parmesan cheese
- 3 ounces chopped prosciutto
- 1 Pear, cored and thinly sliced



Directions

- 1. Preheat oven to 450 degrees.
- 2. Place pizza crust on a baking sheet. Spread olive oil and garlic over the pizza crust. Top with cheese, prosciutto, pear slices and thyme.
- 3. Bake for 12–15 minutes or until cheese is melted and bubbly. Slice and serve.