



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" Gluten-Free Raised Edge Traditional Pizza Crusts, 5 11-Oz (#24233)

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