

Pear and Arugula Pizza

24 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

Olive oil, as needed
24 individual, par-baked pizza crusts
6 pounds (12 cups) Manchego cheese, grated, or Gorgonzola cheese, crumbled
24 cups Pacific Northwest Canned Pears, slices, in juice, drained
1-1/2 pounds (6 cups) walnut pieces
36 cups arugula

Method

Preheat the oven to 450 degrees F.

Arrange the pizza crusts on sheet pans and lightly drizzle each one with oil. Top each crust with 1/2 cup cheese and 1 cup of pear slices, distributing them evenly over the cheese. Sprinkle 1/4 cup walnuts over the top and bake 10 minutes or until cheese is bubbly and lightly browned.

Remove the pizzas from the oven and scatter with 1-1/2 cups arugula per pizza before serving.

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Nutrition

<i>Calories</i>	320
<i>Calories from fat</i>	122
<i>Fat</i>	14g
<i>Cholesterol</i>	13mg
<i>Sodium</i>	453mg
<i>Carbohydrate</i>	39g
<i>Dietary Fiber</i>	2g
<i>Sugar</i>	6g
<i>Protein</i>	11g
<i>Vitamin A</i>	41iu
<i>Vitamin C</i>	0.6mg
<i>Calcium</i>	69mg
<i>Iron</i>	2.1mg