



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Pear Bacon Flatbread

24 Servings

Ingredients

24 6-1/2-inch individual, parbaked whole grain pizza crusts
Butter-flavored pan spray
12 cups fresh spinach, arugula or a combination
6 cups low-fat mozzarella cheese, grated
6 cups Pacific Northwest Canned Pears, diced, in juice, drained
48 slices turkey bacon, cooked

Method

Preheat the oven to 350 degrees F.

Arrange the crusts on a clean surface or baking sheets and lightly coat with butter-flavored baking spray.

Evenly distribute 1/2 cup greens over each crust, followed by 1/4 cup cheese, 1/4 cup pears and 2 slices of turkey bacon, crumbled.

Bake the flatbreads until the crusts are golden brown, 10 to 15 minutes.

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Nutrition

<i>Calories</i>	335.10
<i>Fat</i>	14.35g
<i>Saturated Fat</i>	3.60g
<i>Cholesterol</i>	38.77mg
<i>Sodium</i>	915.81mg
<i>Carbohydrate</i>	42.37g
<i>Dietary Fiber</i>	6.38g
<i>Sugar</i>	8.68g
<i>Protein</i>	15.40g
<i>Vitamin A</i>	1598.65IU
<i>Vitamin C</i>	4.37mg
<i>Calcium</i>	199.72mg
<i>Iron</i>	1.06mg

*Recipe by Crystal Tipton
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