

Pear and Arugula Pizza

4 Servings



**Pacific Northwest
Canned Pears**
Always ripe. Always ready.

Ingredients

Olive oil, for brushing pizza crust
4 individual, partially baked pizza crusts
2 cups shredded Manchego cheese or crumbled Gorgonzola cheese
2 (15-ounce) cans Pacific Northwest Canned Pears, slices, in juice, drained
1 cup walnuts
6 cups arugula

Method

Preheat the oven to 450 degrees F.

Arrange the pizza crusts on a baking sheet and lightly brush each one with oil. Top with 1/2 cup cheese per crust and divide the pear slices evenly between the pizzas, arranging them on top of 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