

# 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