



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Pear and Blue Cheese Focaccia

24 Servings

Ingredients

4 pounds frozen pizza or bread dough, thawed
Olive oil for brushing
4 cups (about 1-3/4 pounds) Pacific Northwest Canned Pears, diced, in juice, drained
10 ounces (about 2-1/2 cups crumbled) blue cheese
2 teaspoons dried thyme

Method

Preheat the oven to 400 degrees F. Line a sheet pan (18 by 26-inch) with parchment paper and lightly brush with oil.

Roll the dough to fit the baking sheet. Transfer the dough to the pan, dimple the surface, and brush with olive oil. Evenly scatter the diced pears and blue cheese over the surface of the dough, and sprinkle with thyme. Bake 12 to 15 minutes or until the crust has browned and cheese is melted. Cut into 24 (4-1/2 by 4-1/2 inch) squares and serve.

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Nutrition

<i>Calories</i>	275
<i>Calories from Fat</i>	61
<i>Fat</i>	7 g
<i>Saturated Fat</i>	2 g
<i>Cholesterol</i>	9 mg
<i>Sodium</i>	588 mg
<i>Carbohydrate</i>	46 g
<i>Dietary Fiber</i>	3 g
<i>Sugar</i>	8 g
<i>Protein</i>	11 g
<i>Vitamin A</i>	2% DV
<i>Vitamin C</i>	1% DV
<i>Calcium</i>	8% DV
<i>Potassium</i>	2% DV
<i>Iron</i>	16% DV