



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Pear and Blue Cheese Focaccia

6-8 Servings

Ingredients

1 can (15 ounces) Pacific Northwest Canned Pears, halves or slices, in juice, drained
2 tablespoons olive oil, divided, for brushing dough and pan
1 pound bread or pizza dough, thawed
1/3 cup crumbled blue cheese
1/2 teaspoon dried thyme

Method

Preheat the oven to 400 degrees F. Dice the drained pear halves or slices and set aside. Lightly brush a 9 by 13-inch baking pan with oil.

Roll the dough to fit the prepared pan. Transfer the dough to the pan and use your fingertips to dimple the surface all over. Brush the surface of the dough with olive oil, scatter with the diced pears and blue cheese, and sprinkle with the thyme. Bake 12 to 15 minutes or until the crust has browned and cheese is melted. Serve immediately.

Servings

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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