Spicy BBQ Pizza with Roasted Pears

6 Servings

Pacific Northwest Canned Pears
Always ripe. Always ready.

Ingredients

1 pound pizza dough
1/2 cup (4 ounces) BBQ sauce
1/2 cup (2 ounces) sliced ham
1/3 cup (1-1/4 ounces) sliced red onion
2 cups (8 ounces) shredded mozzarella
Olive oil as needed for brushing pizza dough
Italian seasoning as needed for pizza dough
Spicy Roasted Pears (recipe follows)

SPICY ROASTED PEARS
Yield: 1-1/2 Cups (7-1/2 ounces) roasted
1 (15-ounce) can Pacific Northwest Canned Pears, diced, in light syrup, drained
¼ teaspoon ground cayenne pepper
¼ teaspoon ground allspice
½ teaspoon paprika
Pinch of kosher salt

Method

To make the Spicy Roasted Pears, preheat the oven to 400 degrees F. Line a baking pan with parchment paper. Toss drained pears with the spices and spread on the prepared pan. Roast for 15 to 20 minutes until juices are dried up and pears are lightly caramelized. Remove from oven and set aside.

To assemble the pizza, preheat oven to 500 degrees F. Shape pizza dough into a 16-inch round. Place on a round pizza screen or pan. Brush with olive oil and sprinkle with Italian seasoning.

Spread BBQ sauce on dough, leaving a half inch border around the edges. Top with mozzarella cheese. Spread the sliced ham, sliced onion, and Spicy Roasted Pears on top of the cheese.

Bake for 8 to 10 minutes, until cheese is melted and slightly browned and dough is cooked through. Cut into 6 slices, serve immediately.

Servings

Makes 6 servings

Nutrition

Calories	*401*
Total Fat	*12 g*
Saturated Fat	*6 g*
Cholesterol	*30 mg*
Sodium	*937 mg*
Carbohydrate	*56 g*
Fiber	*3 g*
Sugar	*15 g*
Protein	*18 g*
Calcium	*287 mg*
Iron	*3 mg*

Recipe by Kelly Beck, Parkway School District, North High School, Chesterfield, MO
eatcannedpears.com