



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Spicy BBQ Pizza with Roasted Pears

12 Servings

Ingredients

2 pounds pizza dough, divided in half
1 cup (8 ounces) BBQ sauce
1 cup (4 ounces) sliced ham
2/3 cup (2-1/2 ounces) sliced red onion
4 cups (1 pound) 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: 3 Cups (15 ounces) roasted

2 (15-ounce) cans Pacific Northwest Canned Pears, diced, in light syrup, drained
1/2 teaspoon ground cayenne pepper
1/2 teaspoon ground allspice
1 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 each pizza dough into 2 16-inch rounds. Place on round pizza screens or pans. Brush with olive oil and sprinkle with Italian seasoning.

Spread 1/2 cup of BBQ sauce on each pizza dough, leaving a half inch border around the edges. Top each pizza with 2 cups of mozzarella cheese. Spread 1/2 cup of sliced ham, 1/3 cup of sliced onion, and 1-1/2 cups of Spicy Roasted pears on top of the cheese, on each pizza.

Bake for 8 to 10 minutes, until cheese is melted and golden brown and dough is cooked through. Cut each pizza into 6 slices, serve immediately.

Servings

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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