

Pizza

Fig & Prosciutto Pizza

Well Traveled Fork.com

Servings: 8

6 ounces pizza dough

olive oil

1 garlic clove, minced

1 teaspoon rosemary, minced

pepper

1/2 cup fig jam

1/4 pound gorgonzola cheese, crumbled

3 ounces prosciutto

1 green onion, thinly sliced

Preheat the oven to 450°.

Roll out pizza dough. Lightly brush the dough with olive oil and sprinkle with pepper, garlic and rosemary. Dollop 1/4 cup of the fig jam all over the crust, being sure to leave a 1 inch border of dough all around. Scatter half of the cheese and prosciutto over the dough.

Bake for about 15 minutes, until puffed and golden. Let cool for a few minutes before slicing. Garnish with sliced scallion and serve.

Yield: 2 pizzas

Per Serving (excluding unknown items): 120 Calories; 6g Fat (43.9% calories from fat); 7g Protein; 10g Carbohydrate; trace Dietary Fiber; 20mg Cholesterol; 485mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.