



Fig and Prosciutto Pizza with balsamic drizzle

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INGREDIENTS

12-inch pizza crust

1-2 tbsp. olive oil

8-10 oz shredded mozzarella cheese

5-6 figs sliced into quarter-inch slices

salt and pepper (to taste)

10 thin slices of prosciutto

2-3 tbsp. balsamic vinegar



PREP TIME

15-20 minutes



RECIPE INFO

makes one pizza



BAKE TIME

7-10 minutes

DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Place pizza crust on pizza tray and spread olive oil over surface of crust to form a thin coating.
3. Sprinkle mozzarella to cover surface of crust ensuring to leave about a half inch around outer edge free of any cheese to avoid melted cheese overflowing the pizza.
4. Scatter fig slices on top of mozzarella cheese and sprinkle with salt and pepper.
5. Bake for 7-10 minutes or until the cheese is melted and the figs are nice and juicy.
6. Once removed from oven, top with slices of prosciutto.
7. Right before serving, drizzle with balsamic vinegar.