



## *Garlicky Blue Cheese Pizza with Pear & Prosciutto*

*In good weather, make your pizza outdoors on the grill. This version using prepared pizza crust or Naan bread rounds is fast, quick and makes great appetizers.*

### Ingredients

2-3 tbsp **Super Garlicky Bread Dipper with Blue Cheese**  
1 tbsp olive oil  
½ cup finely chopped spinach (or arugula leaves)  
2 Bartlett or Bosc pears, cored & slice ¼" thick  
2 slices prosciutto, cut into thin strips  
½ small red onion, cut into thin rounds  
3oz crumbled blue cheese or gorgonzola  
Pizza dough round or Naan bread discs



### Directions

Preheat grill to medium

Brush pear and onion with olive oil. Place on grill closing lid. Grill, turning once until marked and softened, about 3 minutes. Remove from grill.

Quickly flip Naan bread or pizza dough on grill to stiffen up. Brush top of pizza with **Super Garlicky Bread Dipper with Blue Cheese**.

Top pizza with onion rounds, pear, prosciutto, spinach and cheese.

Close lid and grill about 4 more minutes to melt cheese.

Remove from grill and transfer to cutting board. Slice and Serve



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