

## **Fig and Prosciutto Pizza**

### **Ingredients**

Pre-made pizza dough (I used the Pioneer Woman's recipe)

Arugula pesto

8 black mission figs, sliced

4 ounces crumbled gorgonzola cheese

1/3 lb thinly sliced prosciutto

### **Instructions**

Preheat the oven to 500 degrees.

Roll out the dough on a floured surface to the desired thinness. Transfer to a lightly greased baking sheet.

Using a spoon or pastry brush, spread a layer of arugula pesto onto the dough.

Sprinkle the gorgonzola on top, careful not to overdo it. If your pizza looks like mine below, you've put too much!

Next, place the fig slices on the cheese, being sure to distribute evenly.

Place in the oven on the lowest rack and bake for 12 minutes, or until the dough is golden brown and the cheese is bubbly.

Now place the prosciutto on top of the figs. The heat of the pizza will warm the prosciutto without the hardening that would happen in the oven.

Now slice it up and enjoy!