

Steak, Arugula, & Pear Pizza

Servings: 3

Adapted from Southern Living OCTOBER 2007

Ingredients

Cooking spray

Prepared Flank Steak (from Chipotle Rubbed Flank Steak recipe)

Salt and pepper

1 tablespoon olive oil

1 1/2 teaspoons white balsamic vinegar

3 – 7 inch Mama Mary's Thin & Crispy Pizza Crusts

1 Bartlett pear, peeled and sliced

1 1/2 cups fresh arugula, divided

1/4 cup crumbled blue cheese, divided

Preparation

1) Coat cold cooking grate of grill with cooking spray, and place on grill. Preheat grill to 350° (medium heat).

2) Meanwhile, whisk together oil and vinegar in a small bowl.

3) Cut steak diagonally across grain into thin strips. Cut strips into bite-size pieces.

4) Brush each top of crusts with oil mixture. Divide pears, 1 cup arugula, cheese, and beef strips and layer each pizza. Place pizza crusts directly on hot cooking grate.

5) Grill, covered with grill lid, 4 minutes. Rotate pizzas one-quarter turn; grill, covered with grill lid, 5 to 6 more minutes or until thoroughly heated. Remove pizzas from grill, and sprinkle with remaining 1/2 cup arugula and black pepper.

*Oven-Baked Pizza With Steak, Pear, and Arugula: Assemble pizza as directed, and bake according to package directions for pizza crust.