

Peach Pizza with Prosciutto & Mozzarella

If you're feeling adventurous, you can make your pizza dough from scratch, but these days many grocery stores stock fresh pizza dough that you can purchase. With just a few simple steps, you'll have this deliciously sweet and savory pizza flatbread. Perfectly paired with a salad for a light meal, it can also be cooled to room temperature and cut into smaller pieces for a tasty summer appetizer.

Ingredients

- 1 lb prepared pizza crust
- 6 oz fresh mozzarella cheese
- 2 T olive oil
- ½ cup ricotta
- ½ teaspoon salt
- fresh pepper
- 4 oz shaved prosciutto
- 1-2 peaches

Preheat oven to 375 degrees. Spread your pizza crust on an oiled pan or pizza stone. Mix together the ricotta, olive oil, salt and pepper and spread evenly on the surface of the prepared pizza dough. Wash, pit and thinly slice the peaches. Evenly space the peach slices on the pizza. Tear pieces of the prosciutto and place around the peach slices. Slice the mozzarella and place bits of cheese evenly across the surface of the pizza. Place in the center rack of the oven and bake for 10-15 minutes, or until the crust is browned.

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