

# GORGONZOLA, PEAR, & ROSEMARY GRILLED PIZZA

## INGREDIENTS:

### PIZZA

- 1 ball raw Pizza Dough
- 3 Tbsp **Wild Rosemary Olive Oil**, split
- 2 tsp **Onion and Spice Dipper**
- ½ Cup Gorgonzola Cheese
- 1 ripe Pear, sliced thin
- 6 slices Prosciutto

### GARNISH

- 2 Cups Arugula
- 1 Tbsp **Wild Rosemary Olive Oil**
- 1 tsp **Sriracha Sea Salt**
- 1 Tbsp **Crisp Anjou Pear Balsamic Vinegar**, to finish

## INSTRUCTIONS:

1. Preheat the grill to medium high heat.
2. On a floured surface, roll the pizza dough out to ¼" thickness.
3. Prepare all the pizza ingredients to build the pizza on the grill.
4. Drizzle one side of the dough with 1 Tbsp olive oil. Place oiled side down on the hot grill. Cook for 2-3 minutes or until the dough is golden brown.
5. Drizzle the uncooked side with another 1 Tbsp olive oil. Flip dough and immediately sprinkle it with Onion & Spice dipper and an additional 1 Tbsp oil. Arrange Gorgonzola, Pears, and Prosciutto. Remove from the grill.
6. Mix the arugula with 1 Tbsp olive oil and sea salt. Toss to coat and arrange in the middle of the pizza.
7. Finish pizza with a drizzle of balsamic. Enjoy!

**YIELD:**  
6

**PREP TIME:**  
10 MINUTES

**COOK TIME:**  
10 MINUTES



## WILD ROSEMARY INFUSED OLIVE OIL

Take pleasure in the earthy, sweet aroma of rosemary while benefiting from all of the known health benefits of premium quality extra virgin olive oil.

### DELICIOUS FOR:

- Roasting lamb, pork, chicken, or potatoes.
- Marinating seafood or steak.
- Dipping with your favorite vinegar and a rustic baguette.

**SCAN HERE FOR  
MORE RECIPES  
& TASTY USES**

