

THE GRAZING GOAT PIZZA



- 1 12" Crustology® Herb-Infused pizza crust
- 4.5 oz. fig jam
- 4 oz. fresh mozzarella cheese, sliced
- 3 oz. goat cheese, crumbled
- 6 slices prosciutto
- Crustology® Pizza Seasoning
- Handful of arugula
- Balsamic glaze

INSTRUCTIONS

- 1. Spread the fig jam in an even layer over the crust and layer with mozzarella and goat cheeses, as well as prosciutto.
- 2. Sprinkle the pizza with Crustology® Pizza Seasoning.
- 3. Cook at 450°F for 8-12 minutes.
- 4. Remove from oven, top with arugula, and drizzle with balsamic glaze.
- 5. Serve and enjoy!







