



Strawberry Pizza with Basil and Goat Cheese

Ingredients:

1.5 oz prosciutto (optional)
1/2 cup (about a handful) of basil, sliced or torn
3/4 cup strawberries, sliced
1 tablespoon olive oil
2 teaspoons balsamic vinegar
3 oz. goat cheese
1/2 cup of arugula, sliced
2 oz. whole wheat pizza dough (make your own or buy ready made. Both Trader Joe's and Whole Foods carries a whole-wheat option)
Cracked black pepper

Directions:

Preheat oven to 450. Lightly dust your work surface and dough with flour. Roll the dough out so that it's 12 to 14 inches around. With a pastry brush, lightly brush the crust with olive oil and 1 teaspoon of balsamic vinegar. Break apart goat cheese and dot pizza evenly with it. Bake in oven for 5 minutes, remove from oven and top with sliced strawberries, prosciutto, and basil. Bake for an additional 5 to 10 more minutes until crust is nicely browned.

Once out of the oven, add sliced arugula leaves, and drizzle with the remaining 1 teaspoon of balsamic vinegar - sprinkle with black pepper.

Servings: Makes eight slices.

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