



Peach & Prosciutto Pizza with Blue Cheese

Prep: 15 minutes • Cook: 15 minutes • Serves: 8

Cornmeal for sprinkling

- 1 pound homemade or store bought pizza dough, room temperature
- 6 very thin slices prosciutto, torn into pieces
- 2 peaches, pitted and sliced into thin wedges
- 3 ounces blue cheese, crumbled

Olive oil to drizzle

Small handful fresh basil leaves

1. Preheat oven to 450°F. Sprinkle metal baking sheet lightly with cornmeal. Divide dough in half and stretch pizza dough into two thin rounds.

2. Place on cookie sheet and bake for 5 minutes. Remove from oven, top with prosciutto and peaches. Crumble cheese over pizza, leaving a ½-inch border around edges.

3. Return pizza to oven and bake until crust is browned, about 10 minutes. Drizzle with olive oil and top with basil leaves. Slice pizza into wedges and serve.

Helpful tip:

> Try using whole wheat pizza dough for extra fiber!

*Recipe provided by Georgia Peach Council.