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ARUGULA, MOZZARELLA, & PROSCIUTTO PIZZA

INGREDIENTS

- 1 ball pizza dough
- All-purpose flour for dusting
- 1 cup pizza sauce, divided
- 16 ounces fresh mozzarella
- 1 cup baby arugula
- 8 slices prosciutto, cut in half
- 2 tbsp extra-virgin olive oil
- Salt and pepper to taste
- Parmesan cheese shavings (optional)

DIRECTIONS

1. Cut dough in half and form into 2 balls. Cover with plastic wrap. Let rest 1 hour at room temperature. After dough has rested 30 min, place pizza stone in cold oven on center rack. Heat 30 minutes at 500°
2. Lightly flour work surface. Roll one ball into a 12-inch circle; transfer to pizza stone.
3. Spread dough evenly with half of the pizza sauce. Top with half of the mozzarella.
4. Bake 12-15 min or until cheese is melted. Remove from oven.
5. Top with half arugula, half of the prosciutto. Drizzle with 1 tablespoon olive oil. Season to taste with salt, pepper, and parmesan.

