



FOR YOUTH DEVELOPMENT®
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APPLE, GOAT CHEESE & PECAN PIZZA

INGREDIENTS

- 1 (1-pound) six-grain pizza crust
- Cooking spray
- 3 cups thinly sliced Fuji apple (about 8 ounces)
- 1 cup (4 ounces) crumbled goat cheese
- 2 teaspoons chopped fresh thyme
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons Dijon mustard
- 1 teaspoon fresh lemon juice
- 1 1/2 teaspoons honey
- 2 cups baby arugula
- 3 tablespoons chopped pecans, toasted



DIRECTIONS

1. Preheat oven to 450°.
2. Place pizza crust on a baking sheet coated with cooking spray. Arrange apple slices evenly over pizza crust; top with cheese. Sprinkle thyme evenly over cheese. Bake at 450° for 8 minutes or until cheese melts and begins to brown.
3. Combine oil and next 3 ingredients (through honey) in a medium bowl, stirring with a whisk. Add arugula; toss gently to coat. Sprinkle pecans evenly over pizza; top with arugula mixture. Cut pizza into 6 wedges.

Chef's Notes Crumbled feta can be substituted for the goat cheese in this recipe.

Nutrition: Calories 2,050, Fat 93g, Protein 54g, Carbohydrate 255g, Sodium 2,625 mg.