

Blueberry Pizza

Hazel Blue Acres - Silvana, WA

2 large Naan flatbreads OR 4 (4.2 oz) Naan flatbreads *

2 cups grated mozzarella cheese, divided

½ cup crumbled Gorgonzola cheese

4 oz. diced pancetta OR bacon cooked & drained OR precooked bacon

¼ to ½ of a medium red onion, thinly sliced

1 cup fresh OR frozen thawed blueberries

¼ cup thinly sliced fresh basil **

Freshly ground pepper

1. Preheat oven to 400 degrees.***
2. Leaving a 1 - inch border, divide the mozzarella, Gorgonzola, pancetta and red onion between the flatbreads.
3. Bake on a rimmed baking sheet until the crust is golden brown, 12-14 minutes.
4. Remove pizzas from the oven and sprinkle the blueberries and remaining mozzarella over the pizzas.
5. Return the pizzas to the oven and bake until the cheese is melted, about 2 minutes.
6. Remove the pizzas from the oven and top with basil and pepper.
7. Serve hot and enjoy!

*The Naan flatbread works great for this but you can easily substitute homemade or store-bought pizza crust.

**A handful of arugula could be used instead of the basil.

***These pizzas can also be cooked on a barbecue, but monitor the time & temperature carefully.