

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 1 cup 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, half the basil 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 remaining 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.