

# Arugula, Pear, and Prosciutto Pizza

Yield: 8 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-vs-american-biscotti-recipe>

## Ingredients:

- 2 1/4 teaspoons rapid rise yeast
- 1 cup warm water
- 1 pinch sugar
- 3 1/2 cups all purpose flour or bread flour
- 1 teaspoon salt
- 1 tablespoon olive oil divided
- 2 tablespoons olive oil
- 2 cups shredded mozzarella cheese
- 2 pears large ripe, cut into thin slices
- 1/2 red onion cut into thin slices
- 4 ounces prosciutto thinly sliced
- 1/3 cup crumbled blue cheese
- 3 cups arugula

## Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 35 milligrams
4. Fat: 15 grams
5. Fiber: 4 grams
6. Protein: 17 grams
7. SaturatedFat: 6 grams
8. Sodium: 770 milligrams
9. Sugar: 5 grams

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