



persiMon® and Chorizo Pizza

Pizza has become a universal food, delighting the palates of all ages. The delightful texture and sweetness of persiMon® pairs beautifully with spicy chorizo and elevates this appetizer, or main, to more sophisticated level befitting any holiday occasion.

Makes 4 servings

Ingredients

500g pizza dough
2 persimons, thinly sliced crosswise
2 tbsp (30 ml) lemon juice
1 cup (250 ml) thinly sliced spicy chorizo
½ cup (125 ml) shaved Manchego cheese
2 tsp (10 ml) balsamic glaze
2 cups (500 ml) baby arugula
1 tsp (5 ml) olive oil
pinch salt and pepper

Preparation

Preheat oven to 425 ° F.

On a lightly oiled work surface divide dough in half. Roll and stretch halves to form two 9"x15" rectangles. Transfer rectangles to parchment lined baking sheets.

Toss persiMon® slices with lemon juice and arrange on dough, top with chorizo slices.

Bake in preheated for 10-15 minutes until crust is golden brown.

Remove from oven, sprinkle with shaved cheese and drizzle with balsamic glaze.

Toss arugula with oil, salt and pepper and top on pizzas just before serving.

PER SERVING (1/4 recipe or 1/2 pizza): 573 calories, 23 g fat, 9 g saturated fat, 46 mg cholesterol, 1053 mg sodium, 76 g carbohydrates, 3 g fibre, 12 g sugars, 21 g protein. % RDI: 20% calcium, 45% iron, 4% vitamin A, 60% vitamin C.

