



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 tbsps (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 2- 9" x 15" 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.

Source: www.persimoncanada.com

