

# Prosciutto and Fresh Mozzarella Pizza with Arugula Salad and Pine Nuts

Phillis Carey

Internet Address:



- 1 pound pizza dough
- 3 tablespoons olive oil, divided use
- 1/4 cup fresh oregano, coarsely chopped
- 1/2 cup Parmigiano-Reggiano cheese, freshly grated, divided use [or more]
- 1 pound fresh Mozzarella, thinly sliced
- 1/4 pound prosciutto, sliced, cut into wide strips (do not dice it)
- 2 cups plum tomatoes, seeded, diced
- 1/4 teaspoon red pepper flakes, crushed
- 1 tablespoon lemon juice
- 3 cups arugula
- 1/4 cup pine nuts, toasted

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 4

*If you're using Trader Joe's pizza dough, don't use a pizza stone. Their dough is too sticky - you'll never get it off the pizza stone. Instead, just use a large baking sheet.*

1. Preheat oven to 450°. Divide pizza dough in half (or quarters if you'd like individual pizzas) and stretch dough into thin circles. (Ideally start doing this an hour before you want to bake it - if you stretch, then let it rest, then stretch again, and repeat several times the dough has time to relax in between and you'll eventually get it to roll out and stretch sufficiently.) Use your hands moistened with a bit of the olive oil, and push only on the upper side. The sticky dough needs to cling to the pan - if you oil the bottom it will never stretch!
2. Sprinkle the pizza rounds with the fresh oregano and half of the Parmesan cheese.
3. Arrange slices of Mozzie on top of the Parmesan, then add the prosciutto slices. Sprinkle the diced tomatoes on top and red pepper flakes.
4. Bake the pizzas for 12-15 minutes until golden. Remove from oven and immediately put them on a cutting board and slice them into 2-4 wedges, but leave it shaped in a circle. Move to plates.
5. In a bowl place arugula and drizzle the remaining 1 T. olive oil on top, then add the lemon juice. Toss with your hands, then pile the salad on top of the pizza. Add remaining Parmesan cheese and toasted pine nuts. Serve immediately.

Per Serving (excluding unknown items): 753 Calories; 41g Fat (47.7% calories from fat); 46g Protein; 55g Carbohydrate; 3g Dietary Fiber; 88mg Cholesterol; 1067mg Sodium. Exchanges: 3 Grain(Starch); 2 Lean Meat; 1 Vegetable; 0 Fruit; 3 1/2 Fat.