

# BISTRO APPLE PIZZA

Makes one 12-inch pizza, about 4 servings.

- One 12-inch prepared pizza dough crust**
- 2 tsp garlic, minced**
- 2 Tbsp olive oil**
- 2 cups fresh spinach, chopped**
- 1 ½ cups Ambrosia™ apples, unpeeled, thinly sliced \***
- ½ cup crumbled Blue cheese \***
- ¼ cup shredded part-skim Mozzarella**
- ½ cup shredded Parmesan cheese**
- 1 tsp dried oregano**

\* Reserve small amount for garnish

Heat oven to 450°F. Sauté garlic in olive oil over medium heat for 1-2 minutes. Remove from heat.

Brush olive oil blend onto pizza crust. Distribute spinach evenly onto crust. Sprinkle on apples.

Blend mozzarella cheese, blue cheese and parmesan cheese. Distribute evenly over apples. Sprinkle on oregano. Bake for 12-15 minutes or until cheese boils and crust is brown. Sprinkle on reserved fresh apples and blue cheese as garnish.

Repeat as desired for more pizzas.

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*Recipe courtesy of the Washington Apple Commission.*