

# Fig-Prosciutto Pizza with Arugula

17" by 10" pizza crust (or 2 smaller ones), homemade or premade

2 tablespoons olive oil

Kosher salt

6 to 8 tablespoons fig spread or jam

12 ounces fresh mozzarella, sliced thin

Freshly ground black pepper

6 ounces thinly sliced prosciutto

1 bunch washed and rinsed arugula, chopped into bite-size pieces if leaves are large

1 cup shredded Parmesan

## Directions

Preheat the oven to 425 degrees F (or according to pre-made pizza crust directions).

Place dough on a large baking sheet. Drizzle lightly with the olive oil and sprinkle lightly with salt. Spread the fig spread all over the surface of the dough. Lay the slices of mozzarella all over the surface of the pizza crust. Sprinkle lightly with salt and pepper. Bake the pizza until the crust is golden and the cheese is bubbly, 12 to 15 minutes.

Remove from the oven and immediately drape the prosciutto slices over the hot pizza. Sprinkle generously with the arugula and Parmesan shavings. Cut into wedges or squares and serve immediately!