

upclose & tasty

Grilled Peach Chutney Pizza with Prosciutto and Goat Cheese *Inspired by Coastal Living Magazine*

Ingredients

1 pound peeled peaches, cut into wedges
1/2 cup dry white wine
1/4 cup brown sugar
2 tablespoons mustard seeds
2 tablespoons cider vinegar
1 teaspoon kosher salt
1/2 teaspoon onion powder
1/4 teaspoon ground coriander
1/4 teaspoon dried crushed red pepper
3 tablespoons chopped fresh thyme, divided
3 tablespoons flour
1 pound refrigerated prepared pizza dough, at room temperature
1.5 tablespoons olive oil, plus more for brushing
3 ounces thinly sliced prosciutto
1 cup very thinly sliced red onion
4 ounces goat cheese
1/2 teaspoon freshly ground black pepper
1.5 cups baby arugula

Preparation

1. Heat grill to medium-high heat 350° to 400°.
2. Combine first 9 ingredients and 2 tablespoons thyme in a heavy saucepan over medium heat.
3. Cook 20 minutes or until thickened, stirring often and breaking up peaches with the back of a spoon or fork.
4. Let cool completely.
5. Sprinkle flour evenly over a large baking sheet.
6. Place pizza dough on baking sheet, and pat into circular shape.
7. Brush grill grates with oil, and slide pizza dough onto grates.
8. Grill, covered with grill lid, 2 minutes or until grill marks appear.
9. Slide baking sheet under dough on grill, and reduce heat to medium.
10. Spread dough evenly with peach chutney, leaving a 3/4-inch border.
11. Top with prosciutto, onion, and goat cheese.
12. Grill, covered with grill lid, 8 minutes or until cheese melts and crusts are lightly browned.
13. Remove pizzas from grill, and sprinkle with black pepper.
14. Brush edges of crusts with 1/2 tablespoon oil.
15. Combine arugula and remaining 1 tablespoon oil in a bowl; toss gently to coat.
16. Top pizza with arugula. Serve immediately.

Enjoy!