

## Prosciutto, Grape and 4-Cheese Pizza



Makes 4 – 6 Servings.

### Ingredients:

- 1 prepared pizza dough, room temperature
- ½ cup ricotta
- 2 tsp fresh rosemary leaves, divided and finely chopped
- ½ cup spinach; then slightly chopped
- ½ cup parmesan cheese, shredded
- 1 cup mozzarella cheese, shredded
- 3 T. Feta Cheese
- 1 cup red grapes, halved lengthwise
- 2 oz. sliced prosciutto, cut in 1- inch pieces
- 2 Tablespoons red onion
- ½ fresh tomato, cut and quartered

### Directions:

Preheat oven to 475 degrees F. Spray a 14-inch pizza pan or a 12 x 17-inch baking sheet with cooking spray.

1. Roll out the dough then fit it into your pan.
2. Blend Ricotta, 1 teaspoon rosemary; spread mixture on to dough.
3. Add Parmesan and mozzarella cheeses.
4. Add grape halves, cut side up.
5. Add remaining rosemary, tomato and red onion and spinach.
6. Bake 12 minutes, on middle rack, or until browned and bubbling.
7. Remove from oven and sprinkle on the feta cheese.
8. Cool 5 minutes before slicing.