

# Strawberry Caprese Chicken

## INGREDIENTS

Pizza dough  
1/4 pound prosciutto di Parma, sliced thin  
8 ounces fresh mozzarella cheese  
1/2 pound fresh ricotta cheese  
1 cup arugula, washed

Garlic olive oil  
Fig Balsamic  
Salt  
Pepper

## METHOD

Preheat the oven to 400 degrees. Roll out pizza dough on a floured surface. Spread a thin layer of ricotta cheese. Place the prosciutto on top. Layer with thin slices of fresh mozzarella (not too close together, as the cheese will spread as it melts). Sprinkle with salt and pepper. Drizzle with garlic olive oil. Cook for about 12-14 minutes, until the crust is golden and the cheese is bubbly. Allow to cool for 10 minutes. Toss the arugula on top. Drizzle the Fig balsamic vinegar over the top.



Makes: 4

Time: 25m