



Summer Harvest Pizza

- 1 prepared pizza crust
- 1 T olive oil
- 2 onions, sliced and caramelized
- 1 pint of fresh roasted figs
- 3 heirloom tomatoes, sliced
- 10 oz. arugula
- 3-5 rashers of candied bacon
- Goat cheese to taste

Preheat oven to 400F. Brush crust with olive oil. Layer the pizza beginning with the onions, tomatoes and figs. Then top with 3/4 of the arugula, bacon and goat cheese to taste. Bake the pizza for 15-20 minutes, or until the crust is golden brown. Remove from the oven and top with remaining arugula. Slice and serve.