

Fig Prosciutto and Blue Cheese Squares

2 tbsp olive oil

2 garlic cloves, pressed

3 oz thinly sliced prosciutto or pancetta, chopped

1 11-oz can refrigerated thin crust pizza dough

1 tbsp chopped fresh rosemary

½ cup fig preserves

¾ cup crumbled blue cheese

½ tsp freshly ground pepper

Preheat oven to 400. Combine oil and garlic in a small micro dish and micro for 20 seconds. Let stand while meat cooks. Cook prosciutto or pancetta in a skillet over medium hi heat 11 minutes or until browned and crispy; remove and drain on paper towel. Unroll dough and place on lightly greased baking sheet. Press out dough with hands to form a rectangle. Brush dough with garlic oil; sprinkle rosemary over dough. Spread fig preserves and then sprinkle with meat, cheese and pepper. Bake for 15 minutes or until crust is brown and crisp. Let stand 5 minutes before cutting and serving.