

Nectarine & Gorgonzola Chicken Pizza

Recipe adapted from Cooking Light, May 2011

Serves 3-4

- 1 (10-ounce) prebaked thin pizza crust (like Boboli)
- Cooking spray
- 1 teaspoon extra-virgin olive oil
- 1/2 cup shredded part-skim mozzarella cheese, divided
- 1 cup shredded cooked chicken breast
- 1/3 cup crumbled Gorgonzola cheese
- 1 medium unpeeled nectarine, thinly sliced
- 1/3 cup balsamic vinegar

1. Preheat oven to 400°
2. Place pizza crust on a baking sheet coated with cooking spray. Brush 1 tsp olive oil over the crust. Top evenly with 1/4 cup mozzarella cheese, chicken, Gorgonzola cheese and nectarine slices. Top with remaining 1/4 cup mozzarella. Bake at 400° for 11 minutes or until crust browns.
3. Place vinegar in a small saucepan over medium high heat; cook until reduced to 2 tablespoons (about 5 minutes). Drizzle balsamic reduction evenly over pizza. Cut and serve with a glass of Barbera or Zinfandel.