



Savings Made Simple

# Tour de Fromage *Recipes*

## Gorgonzola Mushroom Pizza

*Gorgonzola is great in sauces, on a cheese board, and as the primary cheese on this elegant pizza. This is a lovely, quick solution for the non-meat eaters in your crowd.*

### Ingredients

- 1, 16-inch homemade pizza shell (or purchased crust, or boboli)
- 6 oz. crumbled gorgonzola cheese
- 6 oz. fresh mozzarella, shredded or chopped
- 1/2 c. thinly sliced sweet onion
- 1 c. thinly sliced mushrooms
- 4 cloves garlic, chopped
- 2 Tbsp. olive oil
- 1/3 c. walnut halves
- freshly cracked black pepper
- 1/2 c. fresh arugula or baby spinach



### Directions



*Preheat oven to 400°*

1. Sauté onions, mushrooms and garlic in olive oil over medium heat until onions soften. Set aside to cool.
2. Spread the pizza crust with gorgonzola and mozzarella. Sprinkle with sautéed vegetables and walnuts.
3. Transfer the pizza directly to the oven rack or a pizza stone. Cook for 10 minutes, or until crust is golden brown and cheese is bubbling.
4. To serve, top with a sprinkle of arugula and some freshly ground black pepper.

