

## Apple, Goat Cheese, and Pecan Pizza

Source: Cooking Light

Difficulty level- easy    Price- moderate



### Ingredients

- 1 pound six-grain pizza crust
- Cooking spray
- 3 cups thinly sliced Fuji apple
- 1 cup crumbled goat cheese or crumbled feta cheese
- 2 teaspoons chopped fresh thyme
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons Dijon mustard
- 1 teaspoon lemon juice
- 1.5 teaspoons honey
- 2 cups baby arugula
- 3 tablespoons chopped pecans, toasted

### Preparation

1. Preheat oven to 450° F.
2. Place pizza crust on a baking sheet coated with cooking spray. Arrange apple slices evenly over pizza crust. Top with cheese. Sprinkle thyme evenly. Bake for 8 minutes or until cheese melts and begins to brown.
3. Sprinkle pecans evenly over pizza. Combine extra-virgin olive oil, Dijon mustard, lemon juice, and honey in a medium bowl, stirring with a whisk. Add arugula; toss gently to coat. Top with arugula mixture.