



Grilled Strawberries & Cream Dessert Pizza

Prep: 20 minutes plus thawing

Grill: 12 minutes • Serves: 4

Yellow cornmeal for sprinkling

- 1 cup balsamic vinegar
- ¼ cup light brown sugar
- ⅓ cup Dutch Farms® cream cheese, softened
- ⅓ cup ricotta cheese
- 1 cup hulled and quartered strawberries
- 1 pizza dough ball (9 ounces), thawed if necessary
- 3 tablespoons Essential Everyday® semi-sweet chocolate chips
- Chopped fresh mint leaves for garnish

1. Prepare outdoor grill for indirect grilling over medium heat (about 400°). Sprinkle bottom of rimmed baking pan with cornmeal. In small saucepot, whisk together vinegar and 2 tablespoons brown sugar; heat to boiling over high heat. Reduce heat to low and simmer 15 to 20 minutes or until mixture is reduced to about ⅓ cup and coats the back of a spoon; cool.

2. Meanwhile, in small bowl, whisk together cheeses and 4 teaspoons brown sugar until smooth. In small bowl, toss strawberries with remaining 2 teaspoons brown sugar.

3. Roll dough into a 14-inch oval; carefully transfer onto pan over cornmeal. With fork, poke dough several times to vent; slide dough onto center of hot grill rack. Cover and cook 8 to 10 minutes or until bottom of crust is browned, rotating once halfway through cooking. Transfer crust back to baking pan.

4. Leaving ½-inch border, evenly spread cheese mixture over top of crust; top with strawberry mixture and sprinkle with chocolate chips. Slide pizza onto hot grill rack. Cover and cook 4 to 5 minutes longer or until edges of pizza are golden brown, moving pizza crust if necessary to prevent crust from burning. Transfer to cutting board. Drizzle balsamic glaze over top of pizza and sprinkle with mint; cut pizza into 8 slices.

Approximate nutritional values per serving:

*311 Calories, 13g Fat (7g Saturated), 35mg Cholesterol,
94mg Sodium, 40g Carbohydrates, 2g Fiber, 8g Protein*