

Associated Press Recipe Guidelines

- The title of the recipe is all caps.
- Use numerals for all measurements, times and oven settings. Exception: When two numbers follow one another, write out the first for clarity (e.g., two 12-ounce cans).
- Spell out and lowercase all measurements (e.g., tablespoon, teaspoon, cup, pint, pound, fluid ounces, etc.).
- If you include nutrition information, round values to the nearest whole number.

PIZZA WITH RAINBOW CHARD, GOAT CHEESE AND EGG

Start to finish: 30 minutes

Servings: 4

1 tablespoon olive oil

1 bunch rainbow chard, chopped

1 medium yellow onion, diced

¼ teaspoon red pepper flakes

2 cloves garlic, minced

20-ounce ball prepared pizza dough, room temperature

4 ounces (about 8 slice) prosciutto, finely chopped

8-ounce log chèvre (fresh goat cheese)

4 large eggs

Heat the oven to 400 F. Lightly spritz 2 baking sheets with cooking spray.

In a large skillet over medium-high, heat the oil. Add the chard, onion, red pepper flakes and garlic. Sauté until the chard is wilted, about 8 minutes. Set aside.

Divide the dough into 4 pieces. On a lightly floured surface, roll out each to the size of a dinner plate. Place 2 rounds of dough on each baking sheet. Top each piece of dough with a quarter of the chard mixture, spreading them evenly.

Top with the prosciutto, then crumble goat cheese over each pizza.

Bake for 12 minutes, or until the crust is lightly puffed, but not browned. Crack an egg into the center of each pizza, then bake for another 12 minutes, or until the whites are cooked but the yolks are still runny. Serve immediately.

Nutrition information per serving: 651 calories; 254 calories from fat; 28 g fat (11 g saturated; 0 g trans fats); 228 mg cholesterol; 70 g carbohydrate; 36 g protein; 4 g fiber; 1,668 mg sodium.