## Readers of all ages









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### Apple, Goat Cheese, and Pecan Pizza

Pungent goat cheese, peppery arugula, and slightly sweet apples transform this token finger food into a gourmet



#### **Sweet Street Food C New location 15th and Alberta**

call 503-995-6150 to place order

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Wednesday Special: 3 Wings \$2.00 Friday Special: Rib Sandwich, Beef or Pork, \$4.00



#### **Ingredients:**

- 1 (1-pound) six-grain pizza crust
- Cooking spray
- 3 cups thinly sliced Fuji apple (about 8 ounces)
- 1 cup (4 ounces) crumbled goat cheese
- 2 teaspoons chopped fresh thyme • 1 tablespoon extra-virgin
- olive oil
- 2 teaspoons Dijon mustard
- 1 teaspoon fresh lemon juice
- 1 1/2 teaspoons honey
- 2 cups baby arugula
- 3 tablespoons chopped pecans, toasted

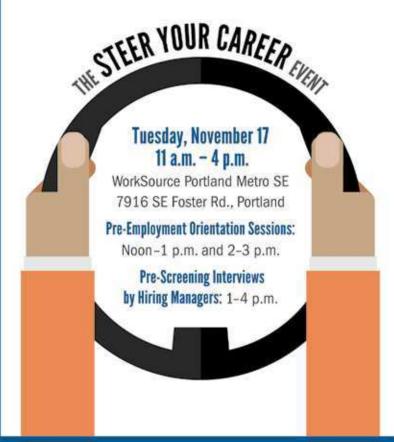
#### **Preparation:**

- 1. Preheat oven to 450°.
- 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 over cheese.
- 3. Bake at 450° for 8 minutes or until cheese melts and begins to brown.
- **4.** Combine oil and next 3 ingredients (through honey) in a medium bowl, stirring with a whisk. Add arugula; toss gently to coat. Sprinkle pecans evenly over pizza; top with arugula mixture. Cut pizza into 6 wedges.

Note: Crumbled feta can be substituted for the goat cheese

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