

Quick & Easy

THE COSTCO WAY

Prima® Wawona Peach Basil Pizza

Makes 4 servings

Basil Oil Ingredients:

Makes 6 servings

1 cup loosely packed basil leaves,

½ cup olive oil

1 garlic clove, minced

½ tsp kosher salt

Instructions:

In a blender, add basil, olive oil, garlic and salt. Blend on high until well combined.

See Peach Pizza ingredients and instructions on page 2.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Peach Pizza Ingredients:

1 Tbsp olive oil
1 lb premade pizza dough, at room temperature
4 Tbsp Basil Oil, divided
8 oz mozzarella cheese, sliced ¼-inch thick
1¼ cups fontina cheese, shredded
½ cup pecorino romano cheese, grated
½ to 1 tsp red pepper flakes
1½ cups chicken breast, cooked and shredded
2 Tbsp balsamic reduction
2 ripe Prima® Wawona Yellow Peaches, pitted and thinly sliced
½ to 1 tsp black pepper
1 cup arugula
2 Tbsp Basil, thinly sliced

Instructions:

Preheat oven to 450 F. Grease a large baking sheet with olive oil. Stretch dough into a 12- to 14-inch circle or square. Let rest for 15 minutes. Spread 2 Tbsp Basil Oil over pizza dough. Top with mozzarella, fontina and pecorino romano cheese. Sprinkle with red pepper flakes. In a medium bowl, toss chicken with balsamic reduction. Arrange on the top of the pizza. Layer peach slices on pizza. Drizzle with remaining 2 Tbsp basil oil. Sprinkle with black pepper. Bake for 15 to 17 minutes, or until cheese is melted and crust is golden brown. Remove from the oven. Sprinkle with arugula and basil.

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