roasted pear and prosciutto galette



cook time:	prep time:	featured product:
35	**20**	**PROTEIN GREENS**

make this roasted pear and prosciutto galette recipe the star of the show! your guests will be in awe when you bring out this gorgeous dish. the perfect pairing of sweet pear, and savory prosciutto, give balance to this dish, while PROTEIN GREENS and blue cheese make for a flavorful and healthy bite. serve this galette as a holiday appetizer or main dish that will surprise and delight!

ingredients

4 servings

1 package (5 oz) **organicgirl© PROTEIN GREENS** ?
1¼ cups all-purpose flour
½ teaspoon fine sea salt
8 tablespoons cold unsalted butter, cut into cubes
1 tablespoon olive oil
1 bosc or d'Anjou pear, cored and thinly sliced
6 thin slices prosciutto
½ cup crumbled blue cheese (2 ounces)

directions

1. in a food processor pulse together flour, salt and butter until butter is in small pieces. add ¼ cup ice water and pulse to combine. add more ice water in 1 tablespoon increments until dough is crumbly but holds together when pressed (it should not be wet or gummy). transfer dough to a piece of plastic wrap, shape it into a disc and wrap tightly. refrigerate at least 1 hour.

2. preheat oven to 375°F.

3. on a lightly floured surface roll out dough into a ?" thick circle, rotating dough as you roll and adding flour as needed to prevent sticking. transfer dough to a parchment-lined baking sheet. in a medium bowl toss together PROTEIN GREENS and oil. pile PROTEIN GREENS onto center of dough, leaving a 2" border. top with pear slices, prosciutto and blue cheese. fold edges of dough towards center.

4. bake until golden brown, 30-35 minutes.