

# Dine with a Darling

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## Blueberry Goat Cheese Summer Pizza Ingredients:

Pre-made pizza crust

Mozzarella cheese (enough to cover pizza)

Goat cheese (enough to crumble on pizza)

Fresh blueberries

Arugula (about a fist full)

Drizzle of honey

1. Start off with a pre-made pizza crust.
2. Slice and cover crust with fresh mozzarella (or use grated if that's what you have).
3. Crumble goat cheese on top of the mozzarella (be generous with the goat cheese...this is really one of the key flavors).
4. Sprinkle pizza with blueberries and arugula.
5. Toast in toaster oven for about 4-5 minutes or until cheese is melted.
6. Drizzle with honey and serve.

I actually drizzled the pizza with honey before toasting, but if you want to be able to see the drizzles and would like a prettier presentation, it would be better to drizzle after toasting.

The crunchy crust always pairs nicely with melty mozzarella, but the warm and sweet blueberries add a nice pop of flavor mixed with the spice of the arugula and bite of the goat cheese.

Experiment success.

For an added spice, top it with red pepper flakes – sounds crazy, but it was pretty great.

**Zach-o-meter:** fell asleep really early which was why I was experimenting with this “out of the ordinary” pizza. He woke up (probably at the smell of food) and joined me to taste the creation. He loved it. It's not something we'd make every night, but was a really cool switch up...