

Hawaiian-Style Pizza



PREPARATION TIME
15 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
fruit punch



Tomato sauce and tomato paste are generally less expensive in large containers.

Quadruple the recipe for this pizza sauce and freeze the leftovers in pre-portioned resealable plastic bags.

SHOPPING LIST

- pizza crust
- tomato sauce
- tomato paste
- bell pepper
- Parmesan cheese
- ham
- pineapple
- mozzarella cheese

ON HAND

- dried basil
- dried oregano

Hawaiian-Style Pizza

INGREDIENTS

- 1 (12-inch) frozen pizza crust, thawed
- 1/2 (8-ounce) can tomato sauce
- 1/2 (6-ounce) can tomato paste
- 1/8 teaspoon dried basil
- 1/8 teaspoon dried oregano
- 2 tablespoons grated Parmesan cheese
- 1 1/2 cups shredded mozzarella cheese, divided
- 4 ounces thinly sliced ham
- 1 (8-ounce) can pineapple chunks
- 1 green bell pepper, thinly sliced

SERVES 4

COOKIN'
Xpress

- A pizza cutter does make a difference when slicing pizza. Its thin, sharp wheel cuts through pizza crusts more quickly than an ordinary knife.

Make Ahead

Use frozen pizza crust and prepare the recipe through step 3. Wrap in foil and freeze for up to 1 week.

♦ VARIATION

Add 1/4 teaspoon red pepper flakes to the pizza sauce in step 1 for a change.

1 Prepare pizza crust according to package directions. Place crust on a pizza stone or baking sheet. Blend tomato sauce, tomato paste, basil, oregano and Parmesan in a small bowl.



2 Spread tomato mixture over crust. Sprinkle half the mozzarella on top. Cut ham into small squares; arrange on pizza.

3 Drain pineapple; cut chunks in half. Arrange pineapple and bell pepper on pizza. Sprinkle with remaining mozzarella.



4 Bake according to pizza crust package directions or until cheese is bubbly and crust is brown, about 15 minutes. Slice pizza into wedges.