



Hawaiian Pizza

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

45 mins

Description

This Hawaiian pizza has a nice crunchy crust with flavorful toppings including pineapple that has a slight smoky flavor

Ingredients

- - 1 tablespoon extra-virgin olive oil
- plus more for pan - 2 slices applewood-smoked bacon - 4 canned pineapple rings - 1 pound fresh pizza dough
- at room temperature - $\frac{1}{2}$ cup pizza sauce - 2 cups shredded mozzarella cheese - $\frac{1}{4}$ cup thinly sliced red onion - 4 slices Canadian bacon
- cut into 1-inch triangles

Instructions

1. Preheat the oven to 500 degrees F (260 degrees C) with a rack in the lower position. Oil a large rimmed baking sheet with olive oil. Meanwhile
2. heat a large skillet over medium heat. Add bacon and cook
3. flipping occasionally
4. until golden brown and crisp
5. 5 to 7 minutes. Transfer to a paper towel-lined plate. Dotdash Meredith Food Studios Pour out pan drippings without wiping pan clean
6. and return skillet to heat. Add pineapple
7. cook until lightly browned and caramelized
8. 3 minutes per side. Remove from pan. Chop bacon and cut pineapple rings into 3/4-inch pieces. Dotdash Meredith Food Studios On a lightly floured surface
9. roll dough to a 12-inch circle and place on the oiled baking sheet. Prick dough with a fork several times to reduce air bubbles. Spread pizza sauce evenly over dough
10. leaving a 1 1/2-inch border around edges. Sprinkle with cheese
11. red onion
12. Canadian bacon
13. chopped pineapple
14. and chopped bacon. Dotdash Meredith Food Studios Bake in preheated oven until cheese is melted and bubbly
15. toppings are lightly charred
16. and crust is golden brown
17. 10 to 15 minutes. Let stand 5 minutes before serving. Dotdash Meredith Food Studios