



Bubbie's HAWAIIAN PIZZA

Sweet, Savory, Simply Delicious!



INGREDIENTS:

- 1 pre-made pizza dough (12–14 inches) or 4 English muffins
- ½ cup pizza sauce
- 1 ½ cups shredded mozzarella cheese
- ½ cup cooked ham or Canadian bacon, diced
- ¾ cup pineapple tidbits, well drained
- ¼ cup red onion, thinly sliced (optional)
- ½ tsp Italian seasoning
- ½ tsp garlic powder
- Optional: red pepper flakes for a little heat

INSTRUCTIONS:

Preheat oven to 425°F.

- 1 If using dough: Roll or stretch dough onto a pizza pan or baking sheet. If using English muffins: place cut side up on a baking sheet.
- 2 Spread pizza sauce evenly over the crust or muffins.
- 3 Sprinkle with mozzarella cheese.
- 4 Top with ham, pineapple tidbits, and red onion slices.
- 5 Sprinkle with Italian seasoning and garlic powder.
- 6 Bake for 10–15 minutes or until crust is golden and cheese is melted and bubbly.
- 7 Optional: Sprinkle with red pepper flakes. Slice and enjoy!

BENEFITS:

- Pineapple adds vitamin C and natural sweetness.
- Ham is a good source of protein and iron.
- Herbs and garlic support heart health.
- A perfect balance of sweet and savory for the whole family.

EXTRA HERBAL BOOST

Add any of these before or after baking:



Basil

Oregano

Parsley

Thyme

Chives



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