

Hawaiian Pizza

It's Pizza Friday! I find this combination of toppings very satisfying. Refreshing Hawaiian Pizza with thin ham slices and fresh pineapple is headed to your table. Use Canadian bacon or plant-based ham slices for this crowd pleaser. Cheers!

Preparation time: 25 minutes (if you have leftover Marinara Sauce) - Servings: 2

Organize Your Ingredients!

Notes on Organizing

Prep and organize your ingredients as you get started. It's more fun to cook when everything's ready to go. Prep a total of 5 cloves of garlic. Use 4 cloves chopped garlic in the Marinara Sauce and 1 clove chopped garlic in the Pizza Sauce. There are 2 different onion preps: 1/2 C. chopped for the Marinara Sauce and 1/3 C. sliced onion for the Hawaiian Pizza.

Marinara Sauce (or leftovers)

1 tsp. olive oil
4 cloves garlic (smashed and chopped)
1/2 C. red wine
1/2 C. yellow onion (chopped)

one 15 oz. can no-salt diced tomatoes
one 15 oz. can regular tomato sauce
another 1/2 C. red wine

2 T. dry basil leaves
1 T. dry oregano leaves
a few dashes Tabasco sauce

1 tsp. olive oil
remaining 1/2 of the chopped garlic (above)
another 2/3 C. red wine

Salad and Dressing

Fixings for a green salad

Il Simplicio Dressing:

3 T. extra-virgin olive oil
1/2 tsp. Dijon or prepared mustard
2 T. white balsamic or rice wine vinegar
1/4 C. low-sodium vegetable broth
1/4 tsp. salt

Hawaiian Pizza

Pizza Sauce:

2/3 C. Marinara Sauce
1 clove garlic (smashed and chopped)
3 T. Parmesan Cheese

12"-14" pre-made frozen pizza crust

Hawaiian Pizza Toppings:

1/3 C. sweet or yellow onion (thin-sliced)
2 slices Canadian Bacon or Faux Ham (rolled and thin sliced)
3/4 C. fresh or canned pineapple (coarsley chopped)
5 T. shredded Parmesan cheese

Preheat oven
to 425°

Let's Prepare, Cook, and Plate This!

Basic Assembly Instructions

Make a batch of Marinara Sauce if needed. You can use frozen pre-made crusts or fresh pizza dough from the chilled food section of your supermarket. I've even thawed frozen bread dough and used 1/2 of a loaf per pizza.

Marinara Sauce

1. Toss 1/2 of the chopped garlic in olive oil over medium-high heat until garlic starts to turn golden brown. Add ½ C. red wine and bring to boil. Cook 1 minute.
2. Add chopped onion and toss until wine is almost gone.
3. Add both cans of tomato sauce (rinse cans with another 1/2 C. red wine and add to sauce.)
4. Add spices and Tabasco. Bring to boil. Cover, reduce heat to low and cook 10-minutes. (This is where you can begin making salads and dressing.)
5. Using a separate sauté pan, brown the remaining half of the chopped garlic in oil. Add another 2/3 C. wine, bring to a boil, cook for about a minute and turn off heat. Add this additional wine and garlic to the large pan. Stir well and remove from burner.

Salads and Dressing

Green Salads:

Assemble 2 green salads on individual plates.

Il Simplico Dressing:

Measure all dressing ingredients into a small jar and shake well to blend.

Assemble, Cook and Serve Pizza

Crust:

Place a single frozen pizza crust directly on the preheated oven rack. Cook for 3 minutes. Remove from oven and place crust on a lightly oiled pizza pan to assemble the pizza.

- or -

If using fresh dough, roll out a pizza round and place on an lightly oiled pizza pan. Assemble pizza and cook.

Pizza Sauce:

Measure 2/3 C. of Marinara Sauce into a bowl. Add chopped garlic and shredded Parmesan. Stir well, cover and cook 2-1/2 minutes in the microwave. Stir again while hot.

Hawaiian Pizza Toppings

Spread sauce over pizza crust. Arrange sliced onion over sauce. Then arrange thin sliced ham over onion, followed by pineapple and cheese. Cook 12 minutes in a 425° preheated oven. Allow to cool about 5 minutes, cut into wedges and serve with salads on the side.