



HAWAIIAN PIZZA

This pizza is the perfect staple to a pizza menu. Pizza dough is topped with cheese, ham, Canadian bacon, and pineapple

Yield: 4 servings

INGREDIENTS

1 Each **RICH'S** 16" Proof & Bake Sheeted Pizza Dough, 20 26-Oz (#35086)

1 tbsp. Olive oil

8 oz Pizza sauce

12 oz Shredded Mozzarella Cheese

8 oz Canadian Bacon

8 oz Ham, cubed

4 oz Pineapple tidbits



DIRECTIONS

- 1 Overnight: removed sheeted dough from case, leaving wax paper intact. Place on sheet pans and cover with oiled plastic to prevent drying. Refrigerate overnight. Place thawed dough sheets on oiled pizza pans or screens.
- 2 OR same day: remove sheeted dough from case, remove wax paper and place on oiled pizza pan. Cover and thaw at room temperature for approximately 2 to 4 hours.
- 3 Dock to prevent bubbling or blistering.
- 4 Brush dough with olive oil.
- 5 Spread pizza sauce over dough, leaving a border around the edge.
- 6 Sprinkle dough with 8oz Mozzarella cheese.
- 7 Evenly distribute Canadian bacon, pineapple, onion, and rest of cheese over sauce.
- 8 Bake at 375°F for 7 -10 minutes or until cheese is melted and crust is golden brown.