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Ham & Pineapple Pizza

December in Australia: It's hot, sticky and a little bit tacky, but always enjoyable. It's a bit like hot pineapple on a pizza! It's time to take this straight to the pool room, pop on your Crocodile Dundee hat and enjoy every morsel of this crowd pleaser. You're going to love this fresh salad as well (it's nice, it's different, it's tasty), so get to munching, possums!



Prep: 15 mins Cook: 10 mins Total: 25 mins







nut free





Pantry Items

















Pizza Base

Tomato Paste



Premium Ham

Pineapple









Carrot

Tomato



Qty	Ingredients	
2	pizza bases	
2 sachets	tomato paste (packed with the pizza bases)	
½ bunch	thyme, leaves picked	#
200 g	premium ham, sliced into strips	
1	pineapple, peeled & cut into 1 cm chunks	Α
1 block	Cheddar cheese, grated	
1 head	gem lettuce, shredded	
1	carrot, peeled & grated	
1	tomato, chopped	
1 tbs	olive oil *	
2 tsp	balsamic vinegar *	

- May feature in another recipe
 - * Pantry Items

Servings per recipe: 4 Nutrition per serve

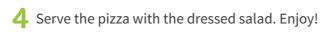
Energy	2780	Kj
Protein	31.6	g
Fat, total	18.9	g
-saturated	8	g
Carbohydrate	85.5	g
-sugars	23.4	g
Sodium	1590	mg



You will need: chef's knife, chopping board, grater, vegetable peeler, spoon, and a large bowl.

- 1 Preheat the oven to 200°C/180°C fan forced.
- 2 Place the pizza bases on a flat surface, rough side down, and spread evenly with the tomato paste using the back of a spoon. Sprinkle with the thyme leaves and top with the ham, pineapple, and Cheddar cheese. Place in the oven directly onto the wire racks and cook for 10 minutes, or until the cheese has melted and the bases are crispy.











Did you know? Pineapples require nearly three years to mature and do not continue to ripen once they have been harvested.