

DINNER

Contadina® Hawaiian-Style Pizza

14 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
25 min	5 min	20 min	6	\$1.50	319 kcal



You can never have too many main course recipes, so give Contadina® Hawaiian-Style Pizzan a try. For \$1.5 per serving, this recipe covers 9% of your daily requirements of vitamins and minerals. One portion of this dish contains approximately 13g of protein, 9g of fat, and a total of 319 calories. Th...

Ingredients

- ☐ ½ cup thinly sliced green or red bell pepper strips
- ☐ 20 ounce Del Monte® Pineapple Chunks in 100% Juice, well drained
canned
- ☐ 1 cup Contadina® Pizza Sauce or Pizza tablespoon
- ☐ 1½ cups shredded mozzarella cheese
- ☐ 6 strips turkey bacon or lean deli ham slices
- ☐ 13.8 ounce package refrigerated pizza crust
dough
- ☐ ¼ cup sliced green onion or diced red onion

EQUIPMENT Frying pan, Baking sheet, Oven

Method

- 1 Preheat oven to 400 degrees F. Spray a large baking sheet with non-stick cooking spray. Press dough into a 15x10-inch rectangle, and decoratively pinch the edges, if desired.
- 2 Bake 8 to 10 minutes or until edges begin to turn light golden brown.
- 3 Meanwhile, cook bacon or deli ham until crisp in a non-stick skillet over medium-high heat; crumble and set aside.
- 4 Spread pizza sauce evenly over crust.
- 5 Sprinkle with cheese and remaining toppings.
- 6 Bake 10 to 15 minutes or until cheese is melted and crust is golden brown.

Nutrition per serving

319

KCAL

13 g

PROTEIN

9 g

FAT

50 g

CARBS

Saturated Fat

4.3 g · 27% of daily needs

Fibre

3.1 g · 13% of daily needs

Sugar

19.7 g · 22% of daily needs

Sodium

865 mg · 38% of daily needs

Cholesterol

23.1 mg · 8% of daily needs

Vitamin C

22.5 mg · 27% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/contadina-hawaiian-style-pizza-142459