



Spicy Pineapple & Bacon Pizza

with Fresh Basil and Hot Honey



Serves 4

Prep Time: 20 minutes

Cook Time: 2 minutes per pizza

Ingredients

2 fresh pizza dough balls (store-bought or homemade)

1 cup diced fresh pineapple

1 teaspoon olive oil

Pinch of red chili flakes

1 cup marinara sauce

1 cup shredded mozzarella

1 cup cooked, crumbled bacon

1/2 cup fresh torn basil

2 tablespoons hot honey

1/2 cup cornmeal (for the peel)

Tools Needed

Pizza stone

Pizza shield (if using Frigidaire stone-bake mode)

Pizza peel

Bench scraper or hands for shaping

Oven

Instructions (Step-by-Step, Action-Led)

1. Preheat your oven on stone-baked pizza mode with the stone and shield inside.
2. Let dough rest at room temperature until relaxed and easy to stretch.
3. Toss pineapple with olive oil and chili flakes to lightly coat.
4. Dust your surface with cornmeal and stretch dough thin to a 14-inch round.
5. Spoon 2-3 tablespoons of marinara over the dough and spread thinly.
6. Scatter half the pineapple and bacon evenly across the pizza.
7. Sprinkle with half the mozzarella.
8. Slide pizza onto a cornmeal-dusted peel and transfer to the hot stone.
9. Bake for exactly 2 minutes.
10. Remove, drizzle with hot honey, and finish with torn basil.