



JUN  
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## Hawaiian Pizza

with Prosciutto, Caramelized Pineapple, and Spiced Honey

Hawaiian pizza is a pizzeria staple for good reason – salty ham and sweet pineapple were made for each other! We're upgrading this classic with crispy prosciutto, caramelized pineapple, and a drizzle of spicy honey. A little cilantro adds a touch of freshness.



Prep: 10 min  
Total: 30 min



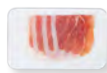
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nut free



Pizza Dough



Prosciutto



Pineapple



Shallot



Honey



Scallions



Fresh Mozzarella  
Cheese




Cilantro



Chili Flakes

## Ingredients

		2 People	4 People
Pizza Dough	1)	10 oz	20 oz
Prosciutto		2 oz	4 oz
Pineapple		4 oz	8 oz
Shallot		1	2
Honey		1 Jar	1 Jar
Scallions		2	4
Cilantro		¼ oz	½ oz
Fresh Mozzarella Cheese	2)	4 oz	8 oz
Chili Flakes 		1 t	1 t
Oil*		2 t	4 t

\*Not Included

## Allergens

1) Wheat

2) Milk

## Tools

Baking sheet, Large pan

Ruler

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**Nutrition per person** Calories: 697 cal | Fat: 25 g | Sat. Fat: 8 g | Protein: 33 g | Carbs: 84 g | Sugar: 20 g | Sodium: 1613 mg | Fiber: 5 g

1



**1 Prep the toppings: Wash and dry all produce.** Preheat the oven to 400 degrees. Thinly slice the **scallions**, keeping the **greens** and **whites** separate. Roughly chop the **cilantro**. Peel, then thinly slice the **shallot** into rings. Roughly chop the **pineapple** into small pieces, reserving any juice. Slice or tear the **mozzarella cheese** into small pieces.

2



**2 Par-bake the pizza dough:** Using your hands, stretch out the **dough** into a rough 1/4-inch thick rectangle (about 9"x13"). Place onto a lightly oiled baking sheet and prick all over with a fork. Place in the oven for 7-10 minutes, until the dough is just beginning to brown on the edges. **HINT:** If you have a rolling pin or wine bottle, we recommend rolling out the dough onto a lightly floured surface.

3



**3 Cook the pineapple:** While the **pizza dough** cooks, heat a drizzle of **oil** in a large pan over high heat. Add the **pineapple** to the pan and cook, tossing for 3-4 minutes until slightly browned. Add the **shallots** and the **scallion whites** to the pan and cook for an additional 2 minutes. When the pizza dough is ready, remove it from the oven and preheat the broiler to high or the oven to 500 degrees.

4



**4 Assemble the pizza:** Top the par-baked **pizza dough** with the **mozzarella cheese**, **pineapple**, **shallot**, and **scallion whites**. Tear the **prosciutto** into pieces and lay them over the pizza. Return the pizza to the oven for 3-5 more minutes, until the crust is crisp and slightly charred, and the **cheese** is melted and starting to brown.

**5 Make the spiced honey:** Add the **scallion greens**, reserved **pineapple juice**, **1 Tablespoon honey**, **1 Tablespoon water**, and a pinch of **chili flakes** (to taste) to the same pan you used for the pineapple. Bring to a simmer and cook for about 1 minute. Remove the pan from the heat.

**6 Plate and serve:** Cut the **Hawaiian pizza** into slices and drizzle with the **spiced honey**. Top with the chopped **cilantro** and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics and you'll be entered into our weekly photo contest!

