

Smokey Olive, Gouda & Bacon Pizza

3 thick slices bacon, preferably applewood smoked
1/2 cup coarsely chopped sweet or yellow onion
1 (14 ounce) prepared round pizza crust
1/2 cup Lindsay® Spanish Olives Stuffed with Pimiento, drained or Lindsay® Large Black Ripe Pitted Olives, thickly sliced
1/3 cup well drained bottled roasted red bell peppers, cut into thin strips
1 cup shredded Gouda cheese
2 tablespoons chopped fresh basil or Italian parsley (optional)

Preheat oven to 450°F. Cut bacon crosswise into thin strips. Cook bacon and onion, stirring occasionally, in a small skillet over medium heat until bacon is crisp and onion is golden brown, 8 to 10 minutes. Transfer mixture to a paper towel to drain.

Meanwhile, place pizza crust on a cookie sheet. Scatter olives and bell peppers over pizza; top with reserved bacon mixture. Sprinkle cheese evenly over pizza. Bake 8 to 10 minutes or until crust is golden brown and cheese is melted. Top with basil if desired; cut into wedges. Makes 12 appetizer or 6 main dish servings.

Nutrients per appetizer serving: Calories: 199 Calories from fat: 91 Total fat: 10g
Monounsaturated fat: 1g Cholesterol: 25mg Sodium: 536mg Total carbohydrates: 17g
Dietary fiber: 1g Protein: 9g

Nutrients per appetizer serving: Calories: 398 Calories from fat: 182 Total fat: 20g
Monounsaturated fat: 3g Cholesterol: 51mg Sodium: 1,073mg Total carbohydrates: 34g
Dietary fiber: 2g Protein: 17g