Bacon and Mushroom Pizza

This recipe for bacon and mushroom pizza will leave you wanting more. Lunch, dinner or even for brunch it will be a crowd pleaser.

Makes one 30 cm (12 inch) Pizza

Ingredients

1 Pizza Base – (See how to make from scratch with this recipe for Fresh Herb Pizza Dough)

Sauce
400g (14 oz.) Can Diced Tomatoes
1 Clove garlic, chopped
1 Tsp Dried Oregano
2 Tsp Sugar

Topping
3 Rashers Bacon
Sliced Kalamata Olives
6 to 8 Button or Swiss Mushrooms
1 Small Onion, halved and thinly sliced
2 Cups Grated Mature Cheddar Cheese

Method

Make the pizza dough or take out a pre-bought base and place on a lightly greased pizza pan. Then cook the bacon rashers in a frypan and drain on paper towels to soak up any extra oil. Set aside to cool.

Next make the sauce by adding the tomatoes, garlic, oregano and sugar to a processor then blitz until smooth.

Brush the base with olive oil to help prevent the sauce from making the bread soggy and spoon on the sauce. This sauce will make enough for two pizzas of this size. The leftover sauce can be put in a freezer bag and frozen until needed.

Tear the bacon into bite size pieces and arrange on base, then add the olives (as many as you like). Thinly slice the mushrooms and cover the pizza then break apart the onion slices and sprinkle over.

Finally add the cheese and bake in a preheated oven 220°C (425°F) for 20 to 25 minutes or until the topping is cooked to your liking.

Tip

Mozzarella cheese can also be used or try a mix of cheddar and mozzarella.
For a quick weeknight meal, make two pizzas on the weekend and pre-bake one base for ten minutes, add the toppings, wrap with plastic wrap and freeze. When needed take out of the plastic wrap and bake at the same temperature for 15 to 20 minutes.