



Asparagus, Bacon & Herbed Cheese Pizza

Description



This isn't your average pizza, but I tend to like things a little out of the ordinary. I think I get it from my mother who likes to try new things as well. I grew up eating steamed artichoke hearts and [red beet eggs](#). Oftentimes we questioned what new dish we were having for dinner. We all looked forward to spaghetti dinners on Sunday, especially my father. That was the one day of the week you didn't mess with the menu.

I found this recipe in *Taste of Home* magazine. It took third place in a contest and was submitted by Dahlia Abrams of Detroit Michigan which happens to be my husband's place of birth. I made a few tweaks to the recipe which I've noted. My kids didn't particularly care for the pizza, but I loved it. Kids don't always know what's good for them. I ate the pizza as my main meal, but if you cut it into smaller pieces it would make a great appetizer as well. I also ate it cold the next day and thought it was just as good. Disclaimer: I was really hungry so I'm not sure if that played into it.

Linking to: [Time to Sparkle Link Party](#), [Six Sister's Stuff Saturday Link Party](#), [Create & Inspire](#)

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Recipe Type: appetizer, main dish

Author: Dawn

Prep time: 15 mins

Cook time: 15 mins

Total time: 30 mins

Serves: 6

specialty pizza

Ingredients

- 1 prebaked 12-in pizza crust, I used Stonfire Flatbread Pizza Crust
- 6 tsp olive oil, divided. I used a hot pepper flavored olive oil
- 1 cup shredded mozzarella cheese
- 2 1/4 cup fresh asparagus (1 in pieces)
- 8 bacon strips, cooked and crumbled, I used real bacon bits
- 1/2 cup garlic-herb spreadable cheese, I used the alouette brand
- 1/4 tsp crushed red pepper flakes
- I added sun dried tomatoes to mine which isn't in the original recipe

Instructions

1. Preheat oven to 450 degrees.
2. Place crust on an ungreased baking sheet; brush with 4 tsp oil.
3. Top with mozzarella cheese, asparagus, bacon and sun dried tomatoes (optional).
4. Drop spreadable cheese by teaspoonfuls over pizza.
5. Sprinkle with pepper flakes and drizzle with remaining oil.
6. Bake 12-15 minutes or until cheese is lightly browned.

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Author
queenie

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