

Chicken or Ham, Cheddar & Apple Pizzas

Source: Ellen Siegel, inspired by Real Simple

Servings: 4

Ingredients:

- 1 pound pizza dough, at room temperature or 1 can Pillsbury refrigerated classic pizza crust or any pre-made crust
- cornmeal, for the baking sheets
- 1/4 cup honey mustard
- 1/2 cups sharp (or mild) cheddar cheese
- 1/4 pound thinly sliced ham
- 1-2 Granny Smith apple, thinly sliced
- 2 sweet onions, caramelized with 3 TBSP butter
- 1 TBSP fresh thyme leaves, removed from stems
- kosher salt and black pepper

Directions:

1. Heat oven to 475° F. Shape the dough into 4 rounds and place on 2 cornmeal-dusted baking sheets.
2. Dividing evenly, top the rounds with the mustard, Cheddar, ham, and apple; season with 1/4 teaspoon each salt and pepper. Bake until the crust is golden brown, 18 to 20 minutes.

Note:

Granny Smith apples hold their shape in the oven. If you can't find one, use another firm variety, such as Rome, Fuji, or Gala.