



Turkey Thanksgiving Pizza

Use leftovers to make a deconstructed Thanksgiving pizza

- 2 to 3 slices raw bacon
- 2 Tablespoons olive oil, divided
- 1/3 cup chopped onion
- 1/4 cup chopped celery
- 1/3 cup chopped peeled apple
- 1 (27 oz.) 12-inch frozen firm crust cheese classic pizza
- 3 ounces cooked turkey, cut or torn into chunks
- 1/4 cup prepared turkey gravy

Crunchy Topping:

- 1/2 Tablespoon olive oil
- 1/4 cup crushed garlic butter croutons
- 1/4 cup walnuts, chopped

Garnish:

- 1/2 cup whole berry cranberry sauce
- 2 Tablespoons chopped parsley or as desired

Preheat oven to 450 degrees F. Have insulated cookie sheet available to remove baked pizza from oven

In a 10-inch skillet, cook bacon until crisp; remove; cool; cut into bitesize pieces. Set bacon pieces and any bacon drippings aside separately.

In the same skillet, heat 1 Tablespoon olive oil, sauté onion, celery, and apples until softened, about 5 minutes. Stir in bacon pieces. Remove from skillet; set aside.



Unwrap frozen pizza. Combine 1 Tablespoon oil with reserved bacon drippings; brush crust edges of pizza with warm drippings. Place turkey chunks over top of pizza; lightly brush gravy over turkey chunks and cheese crust. Sprinkle reserved onion mixture over pizza.

In small bowl, combine oil, crushed croutons, and walnuts; sprinkle over pizza. Place pizza on oven rack in preheated 450-degree F oven for 15 minutes or until golden brown and bubbly.

Top baked pizza with teaspoons of cranberry sauce. Sprinkle top with chopped parsley. Cut into about 6 to 8 slices with kitchen scissors. Serve hot. Yield: serves 4

Cook's Note: We used Chicago's Home Run Inn Frozen Cheese Pizza. If you don't have turkey and gravy, Hormel sells sliced precooked Roasted Turkey Breast & Gravy in a 15-ounce package that cooks in about 4 minutes in a microwave.

About the Recipe: Imagine a hot melting cheese covered pizza crust smothered with tender roasted turkey and gravy. It's topped with a deconstructed apple bacon stuffing, sprinkled with crunchy walnuts and crunchy crouton crumbs. Chilled tart sweet cranberry sauce and fresh bits of parsley garnish the top, resulting in a delicious turkey supper made with Thanksgiving leftovers.