

## MyPyramid Pizza Snacks

Makes 10

1 package (7.5 ounces) refrigerated biscuit dough  
1/4 cup pizza sauce  
2/3 cup diced ham  
1/2 cup crushed pineapple, drained  
2/3 cup shredded mozzarella cheese

1. Preheat oven to 400 degrees.
2. Spray baking sheets with nonstick vegetable spray.
3. Separate biscuits and flatten on baking sheet, leaving space between biscuits so edges do not touch.
4. Spread 1 teaspoon pizza sauce on each biscuit.
5. Top each biscuit with 1 tablespoon diced ham, 2 teaspoons pineapple, and 1 tablespoon shredded cheese.
6. Bake for 8-10 minutes or until biscuits are light brown and cheese is melted.

**Optional:** Substitute chopped green pepper, turkey pepperoni, or cooked ground beef for basic ingredients as desired.

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<b>Nutrition Facts</b>	
Serving Size (56g)	
Servings Per Container 10	
Amount Per Serving	
<b>Calories</b> 110	<b>Calories from Fat</b> 45
% Daily Value*	
<b>Total Fat</b> 5g	8%
Saturated Fat 1.5g	9%
<b>Cholesterol</b> 10mg	3%
<b>Sodium</b> 400mg	17%
<b>Total Carbohydrate</b> 11g	4%
Dietary Fiber less than 1g	3%
Sugars 3g	
<b>Protein</b> 5g	
Vitamin A 2%	Vitamin C 2%
Calcium 6%	Iron 4%

\*Percent Daily Values are based on a 2,000 calorie diet.

Material funded by USDA SNAP. USDA is an equal opportunity provider. SNAP provides food assistance to people with low income. For information, call 1-888-369-4777

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