

Pimiento Cheese and Ham Pizza: Southern Comfort Meets Pizza Night!

Pimiento Cheese and Ham Pizza



OVEN
400°F

TIME
15-20 min

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INGREDIENTS

1 (13.8 oz) can refrigerated pizza crust (or your favorite homemade pizza dough)
1 ½ cups prepared pimiento cheese (homemade or store-bought)
1 ½ cups cooked ham, diced or shredded
¾ cup shredded Monterey Jack cheese (or cheddar/mozzarella blend)
... cup sliced green onions (optional, for garnish)
Optional: Thinly sliced jalapeños or a dash of hot sauce (for extra kick)

DIRECTIONS

1. Prepare Pizza Crust: Preheat your oven to 400°F (200°C). Carefully unroll the refrigerated pizza crust onto a large baking sheet (you may want to line it with parchment paper first for easy cleanup). Stretch or press the dough into your desired pizza shape (rectangle or circle).
2. Spread Pimiento Cheese: Evenly spread the 1 ½ cups prepared pimiento cheese over the entire pizza crust, leaving about a ½-inch border around the edges for the crust.
3. Add Ham & Cheese: Evenly scatter the 1 ½ cups cooked ham (diced or shredded) over the pimiento cheese layer. Sprinkle the ¾ cup shredded Monterey Jack cheese (or other melting cheese) over the ham layer. If using, scatter a few thinly sliced jalapeños for extra spice.
4. Bake the Pizza: Place the baking sheet with the pizza in the preheated oven. Bake for 15-20 minutes, or until the crust is golden brown and cooked through, and the cheese is melted, bubbly, and lightly golden. The exact time may vary based on your oven and crust thickness.
5. Garnish & Serve: Remove the pizza from the oven. Let it cool for a few minutes on the baking sheet. Garnish generously with ... cup sliced green onions (optional) or a sprinkle of fresh chopped parsley. Slice into squares or wedges and serve immediately. Enjoy your unique and delicious Pimiento Cheese and Ham Pizza!

SWAPS & NOTES

Pizza Crust: A can of refrigerated pizza crust is a fantastic shortcut.

You can also use homemade pizza dough , a pre-baked pizza crust , or even a large flatbread (like naan or pita bread, adjusting baking time) if you prefer.

Pimiento Cheese: Use your favorite prepared pimiento cheese -homemade is fantastic if you have a recipe you love, or a good quality store-bought one.

The texture should be spreadable but not too thin.

TIPS FOR SUCCESS

Pre-bake Crust (Optional): For an extra crispy crust, you can par-bake the pizza crust for 5-7 minutes before adding toppings, especially if using a thicker dough.

Room Temp Pimiento Cheese: Using pimiento cheese at room temperature makes it easier to spread evenly.

Don't Overload: While tempting, don't overload the pizza with too many toppings, as it can make the crust soggy.

Watch Oven Closely: Pizza cooks quickly, and cheese can go from perfectly melted to burnt in a short time.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pimiento-cheese-and-ham-pizza-southern-comfort-meets-pizza-night/>