

Liven Up Family Night With Mango Bacon BBQ Pizza

(NAPSA)—Fresh, luscious mangos. Savory, crunchy bacon. Salty, creamy cheese. This unique combination of ingredients shies away from traditional pizza toppings and brings an exotic flair with the sweet flavor of mangos. Adding mangos to your typical pizza lineup will send you on a vacation in your kitchen any night of the week.

Mango and Bacon Barbecue Pizza is both crowd-pleasing and easy to make. Ready from start to finish in only 20 minutes, this pizza is a no-brainer for hectic nights.

Not only is it a delicious pizza that kids crave, it provides a balance of important nutrients that moms want to serve. Mangos provide more than 20 essential vitamins and minerals, are an excellent source of vitamins A and C and a good source of fiber. Since mangos are available year-round, moms can let them transform family meals from blah to unbelievable anytime of year.

Mango and Bacon Barbecue Pizza

Makes 4 Servings

Prep time: 10 minutes

Cook time: 8 to 10 minutes

2 (7-inch) pizza crusts
4 tablespoons barbecue sauce



Put more pizzazz in your pizza with mangos and bacon.

- 1 cup shredded Italian blend cheese**
- 4 strips bacon, cooked crisp and coarsely crumbled**
- 2 tablespoons sliced green onion tops**
- 2 mangos, peeled, pitted and diced**

Preheat oven to 450°F. and place pizza crusts on two separate large baking sheets. Spread each crust with 2 tablespoons barbecue sauce, then sprinkle each crust with half of the cheese, bacon, green onion and mango. Bake for 8 to 10 minutes or until lightly browned around the edges. Let cool slightly, then cut into small wedges.

For more recipes and instructions on how to select and cut a mango, visit www.mango.org.

Mangos are available anytime of year to add some sunshine to your plate.

Following are tips from the National Mango Board to get the most out of the mango experience:

- Color isn't the best indicator of ripeness. To determine if a mango is ripe, squeeze gently. A ripe mango will give slightly but not be too soft.
- To ripen firm mangos, store at room temperature. They will continue to ripen, becoming sweeter and softer over several days.
- Once ripe, store mangos in the refrigerator for up to five days.
- Mangos may be peeled, cubed and placed in an airtight container in the refrigerator for several days or in the freezer for up to six months.