

BBQ PULLED PORK WITH PINEAPPLE PIZZA

INGREDIENTS:

- 16 oz pizza dough
- ¼ cup BBQ sauce
- ½ cup fresh pineapple chunks
- 1 cup mozzarella, shredded
- 1 cup BBQ pork, cooked and shredded
- ¼ cup cilantro leaves (optional)
- ¼ cup sliced red onion
- Salt and pepper to taste

DIRECTIONS:

Preheat the grill to 400°F.

Roll out the pizza dough until it measures 14 inches in diameter.

On the greased grill, carefully place the dough directly on the grill grates. Cook one side of the dough for 2 minutes, then flip and cook the other side for 2 minutes. Remove from grill. On the par-cooked dough, add BBQ sauce. Top with cheese, pork, pineapple and red onion. Salt and pepper to taste.

Place the par-cooked dough back on the grill and cook until the cheese is melted and the dough is fully cooked (about 5 minutes).

Cut the pizza into slices. Garnish with cilantro (optional).
Serve warm.



1924

PREP: 10 MIN | COOK: 10 MIN | SERVES 4