



HAWAIIAN PORK BAR-B-Q PIZZA

Double-Rubbed Pork Bar-B-Q topped with fresh pineapple and cilantro brings luau-style flavor to this simple, easy-to-prepare pizza, combining sweet and smoky tastes to perfection.

Yield: 1 Pizza

INGREDIENTS

1 Each RICH'S 16" Proof & Bake Sheeted Pizza Dough, 20 26-Oz (#35086)

8 oz RICH'S Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)

8 fl.oz. BBQ Sauce

12 oz Mozzarella cheese, shredded

1 Each Red onion, small

6 oz Pineapple, diced

2 tbsp. Fresh cilantro, chopped

DIRECTIONS

- 1 Prepare dough per instructions on box.
- 2 Place thawed pizza dough sheets on oiled pizza pans or screens, dock to prevent blistering or bubbling.
- 4 Arrange Double-Rub Pork BBQ evenly over the sauce.



- 5 Sprinkle mozzarella cheese over the pork.
- 3 Spread BBQ sauce over pizza crust, leaving room on edges.
- 6 Place onion, pineapple, and cilantro evenly over the cheese.