



## BBQ PULLED BEEF BRISKET PIZZA

'Cue up a sweet, tangy and meaty favorite! This BBQ Pulled Beef Brisket Pizza is made super simple with Rich's pre-cooked Double-Rub Pulled Beef Brisket with Seasoning Marinade and Proof & Bake Sheeted Pizza Dough. Simply prepare the dough according to instructions and thaw the Double-Rub Pulled Beef Brisket before assembling the pizza! Spread the dough with BBQ sauce, top with brisket, red onion slices, pineapple chunks, shredded cheeses, bacon pieces and jalapeño slices, and bake. Sprinkle with chopped fresh cilantro, slice and serve up a beef lover's treat!

**Yield: 1 Pizza**

### INGREDIENTS

**RICH'S** 14" Proof & Bake Sheeted Pizza Dough, 28 19-Oz (#34630)

**RICH'S** DOUBLE-RUB PULLED BEEF BRISKET WITH SEASONING MARINADE, 2 5LB BAGS (#09068)

1/3 C BBQ Sauce

1/2 Red Onion, thinly sliced

1/2 C pineapple chunks

3/4 C Monterey jack cheese, shredded

3/4 C Mozzarella cheese, shredded

3 Bacon Slices, cooked and crumbled

1 Jalapeño, thinly sliced

Chopped Fresh Cilantro, for garnishing



### DIRECTIONS

- 1 Thaw and proof your 14" Proof & Bake Sheeted Pizza Dough according to package instructions
- 2 Thaw bag of Double-Rub Pulled Beef Brisket with Seasoning Marinade
- 3 Spread BBQ sauce evenly over pizza dough, leaving a border for the crust
- 4 Top with brisket, red onion slices, pineapple chunks, shredded cheeses, bacon pieces and jalapeño slices
- 5 Bake pizza according to dough instructions
- 6 Remove from oven and top baked pizza with chopped fresh cilantro. Slice and serve