



MAPLE BBQ PULLED PORK, APPLE & ONION FLATBREAD PIZZA

Sweet, smoky and savory come together in this Maple BBQ Pulled Pork, Apple and Onion Flatbread Pizza. Start by sautéing onions and garlic until tender, then add apples with a splash of apple cider vinegar for a tangy twist. Layer the apple-onion mix, BBQ pulled pork tossed with maple syrup and plenty of shredded cheese over golden flatbreads. Bake until bubbly, then finish with a drizzle of BBQ sauce and maple syrup. Garnish with fresh cilantro and serve hot for a flavor-packed flatbread you'll crave again and again.

Yield: 2 Flatbreads



INGREDIENTS

RICH'S 12" X 5" Gluten Free Seasoned Cauliflower Flatbread, 24 5.5-Oz (#22424)

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

1 Onion, sliced into rings

2 Cloves of garlic, minced

2 Medium apples, chopped

2 tsp. Maple Syrup

BBQ Sauce

Gouda cheese, shredded

1/4 C Cilantro

Apple cider vinegar

Salt & pepper to taste

DIRECTIONS

1 Prepare the flatbread based on baking instructions

2 Saute the onions and garlic in a medium pan and season with salt and pepper

3 Add the apples and apple cider vinegar to the pan and saute for another 3 minutes, then set aside

4 Combine the BBQ pulled pork with maple syrup and set aside.

5 Spread half of the apple and onion mixture over each flatbread and then do the same with the pork and shredded cheese

6 Bake in the oven until the cheese is melted and bubbling. Drizzle the pizza with BBQ sauce and maple syrup

7 Garnish with cilantro. Serve