





KALUA PORK PIZZA

A specialty pizza topped with pork bar-b-que, pepper jack cheese, hoisin sauce, jalapeno for kick, and cilantro for garnish.

Yield: 1 Pizza

INGREDIENTS

- 1 Each**  7" Fresh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#07386)
- 1 tbsp.** Hoisin sauce
- 1/2 C** Mozzarella or Pepper Jack cheese
- 6 Slice** Jalapeno, sliced
- 1 Pinch** Cilantro, chopped
- 1/8 C** Fresh pineapple, grilled and diced
- 3 oz**  HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067)



DIRECTIONS

- 1** Remove pizza crust from freezer.
- 2** Top pizza crust with hoisin sauce, cheese, pork, grilled pineapple and jalapeño.
- 3** Bake in convection oven at 375° F for 9-11 minutes or conveyor oven at 500° F for 4.5-6.5 minutes. Until cheese melts and crust turns golden brown.
- 4** Top with chopped cilantro and serve.