

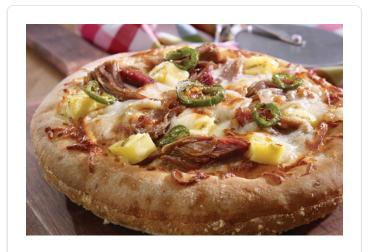
KALUA PORK PIZZA

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.