



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