

DINNERLY



BBQ Pulled Pork Pizza: Easy Clean Up!



30min



2 Servings

Don't adjust your screen. You're not dreaming. That's a deep dish pizza piled high with fork-tender pulled pork, tangy barbecue sauce, cheddar, and lightly charred scallions. It's BBQ, but pizza-style, and it all comes together in one skillet. We've got you covered!

WHAT WE SEND

- 1 lb pkg pizza dough ¹
- 1 oz scallions
- 2 oz pkt barbecue sauce
- ½ lb pkg pulled pork
- 2 oz pkg shredded cheddar-jack blend ⁷

WHAT YOU NEED

- neutral oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper

TOOLS

- medium heavy ovenproof skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 960kcal, Fat 32g, Carbs 122g, Proteins 30g



1. Prep dough

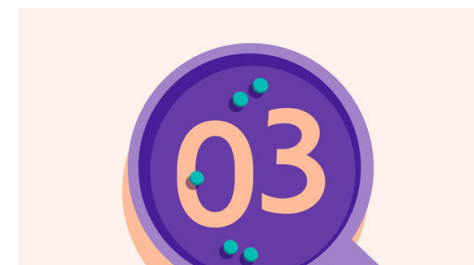
Transfer **dough** to skillet and set aside to come to room temperature (See our pro-tip in step 4!).

Meanwhile, preheat oven to 500°F with a rack in the center. Lightly **oil** a medium heavy ovenproof skillet (preferably cast-iron). Trim ends from **scallions**, then thinly slice.



2. Season pork

In a medium bowl, combine **barbecue sauce**, **1½ tablespoons each of oil and water**, and **½ teaspoon vinegar**; season to taste with **salt** and **pepper**. Using your hands, shred **pork** into smaller pieces directly into bowl with sauce. Add **half of the scallions** and toss to combine.



3. Bake pizza & serve

Press dough down to stretch until edges reach ½-inch up sides of skillet. Top with **pulled pork and sauce**, then sprinkle **shredded cheese** over top.

Transfer skillet to center oven rack and bake until bottom of **pizza crust** is golden and **cheese** is melted and bubbling, 15–20 minutes. Let cool for 5 minutes. Top with **remaining scallions**, and cut into wedges. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!