

DINNERLY



Easy Clean Up! BBQ Pork Pizza with Scallions



30min



2 Servings

Don't adjust your screen. You're not dreaming. That's a deep dish pizza piled high with tender 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 pizza dough ¹
- 2 scallions
- 2 oz barbecue sauce
- 10 oz pkg ground pork
- 2 oz shredded cheddar-jack blend ²

WHAT YOU NEED

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

TOOLS

- medium heavy ovenproof skillet (preferably cast-iron)

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200°F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1010kcal, Fat 33g, Carbs 122g, Protein 35g



1. Prep dough & cook pork

Let **dough** come to room temperature.

Preheat oven to 500°F with a rack in the center. Trim ends from **scallions**, then thinly slice.

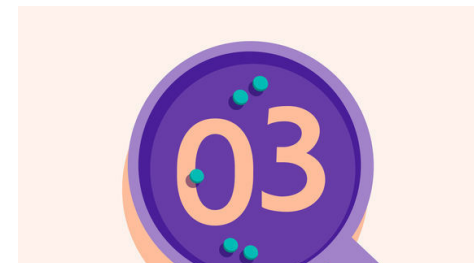
In a medium heavy ovenproof skillet (preferably cast-iron) heat **1½ tablespoons oil** over medium-high. Add **pork** and season with **salt** and **pepper**; cook, breaking up into smaller pieces, until cooked through and browned in spots, about 5 minutes.



2. Finish pork

Stir in **barbecue sauce**, **half of the scallions**, **1 tablespoon water** and **½ teaspoon vinegar**; cook, stirring constantly, until pork is coated and sauce is thickened, about 1 minute. Transfer pork to a medium bowl; wipe out skillet.

Lightly **oil** same skillet.



3. Bake pizza & serve

Press dough down to stretch until edges reach ½-inch up sides of skillet. Top with **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!



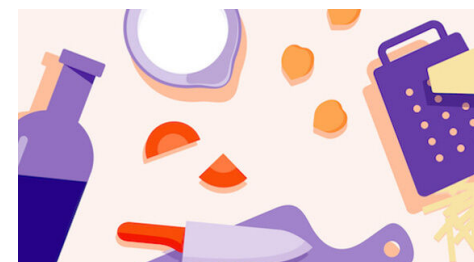
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!