

DINNERLY



Easy Clean Up! BBQ Pulled 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 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 pizza dough ¹
- 2 scallions
- 2 oz barbecue sauce
- ½ lb pkg ready to heat pulled pork
- 2 oz shredded cheddar-jack blend ²

WHAT YOU NEED

- neutral oil
- white wine vinegar (or apple cider vinegar) ³
- 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), Sulphites (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

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



1. Prep dough

Transfer **dough** to skillet and set aside to come to room temperature.

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!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!