

DINNERLY



BBQ Pulled Pork Pizza with Cheese & Scallions



20-30min



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, mozzarella, and lightly charred scallions. It's BBQ, but pizza-style. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 1 pkg mozzarella ⁷
- 1 oz scallions
- 2 oz barbecue sauce
- ½ lb pkg pulled pork

WHAT YOU NEED

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

TOOLS

- medium heavy skillet (preferably cast-iron)
- box grater

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 1120kcal, Fat 52g, Carbs 109g, Protein 52g



1. Prep dough

Preheat oven to 500°F with a rack in the center. Lightly **oil** a medium heavy skillet, preferably cast-iron. Transfer **dough** to skillet and set aside to come to room temperature. (Dough should rise slightly by the time oven reaches temperature).



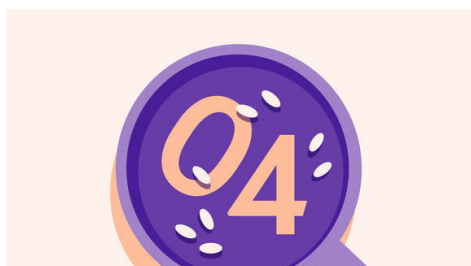
2. Prep ingredients

Meanwhile, coarsely shred **mozzarella** on the large holes of a box grater. Trim **scallions**, then thinly slice.



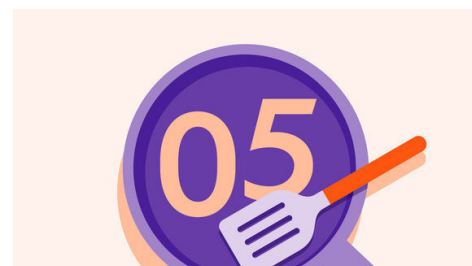
3. Season pork

In a medium bowl combine **barbecue sauce**, 1½ **tablespoons each 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.



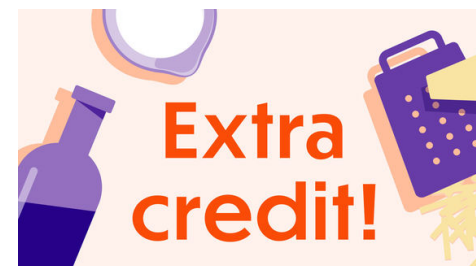
4. Assemble pizza

Once **dough** reaches room temperature, press to stretch, so that the edges reach ½-inch up the sides of the skillet. Top with **pulled pork and sauce**, then sprinkle **shredded cheese** over top.



5. Bake pizza & serve

Transfer skillet to center oven rack and bake until bottom of the **pizza crust** is golden and **cheese** is melted and bubbling, 15–20 minutes. Let cool 5 minutes. Carefully slide **pizza** onto a cutting board, top with **remaining scallions**, and cut into wedges. Enjoy!



6. When I dip, you dip!

Everyone knows, ranch dressing is to pizza what ketchup is to fries. So, serve your pie with a side of ranch for dipping or drizzling over.