

# 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 <sup>1</sup>
- 1 pkg mozzarella <sup>7</sup>
- 1 oz scallions
- 2 oz barbecue sauce
- ½ lb pkg pulled pork

## WHAT YOU NEED

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

## TOOLS

- medium (10") heavy ovenproof 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, Proteins 52g



### 1. Prep dough

Preheat oven to 500°F with a rack in the center. Lightly **oil** a medium heavy ovenproof skillet (preferably cast-iron). Transfer **dough** to skillet and set aside to come to room temperature. (See step 6 for our pizza dough tips.)



### 2. Prep ingredients

Meanwhile, coarsely grate **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 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.



### 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 **grated 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 for 5 minutes. Carefully slide **pizza** onto a cutting board, top with **remaining scallions**, and cut into wedges. Enjoy!



### 6. Pro tip: Pizza Dough!

Letting the dough come to room temperature allows the gluten to loosen, which makes the dough easier to shape. Cold pizza dough will stretch out and spring back like a rubber band. If you find your dough isn't holding its shape or is tearing easily, try letting it rest, covered, for an additional 5-10 minutes before rolling again.