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Pork Pizza

with Chiles and Cheese



30-40min



2 Servings

Inspired by a pulled pork pizza we had at a bowling alley, this French bread pizza combines the most comforting flavors and textures. We used ground pork instead of pulled pork to cut the cooking time and added grated cheddar that melts right into the meat sauce, adding creamy pockets. Cook, relax, and enjoy!

What we send

- medium yellow onion
- jalapeno
- romaine heart
- long red chili
- apple cider vinegar
- ground pork
- SFQ barbecue sauce

What you need

- coarse salt
- olive oil
- sugar

Tools

- box grater
- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 665.0kcal, Fat 29.6g, Proteins 48.3g, Carbs 47.8g



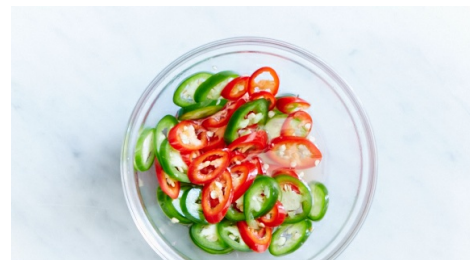
1. Prep vegetables

Preheat broiler with rack 6-inches from heat source. Thinly slice jalapeño and red chili on the bias. Halve, peel, and thinly slice onion. Grate cheddar on large holes of box grater.



4. Make salad

Whisk remaining vinegar and 1 tablespoon oil in a large bowl; season to taste with salt and pepper. Halve romaine heart, separate leaves into dressing, and toss to combine.



2. Pickle peppers

Combine 2 tablespoons vinegar, 2 teaspoons sugar, and ½ teaspoon salt in a small bowl and stir until sugar dissolves. Add jalapeño and chili and toss to combine. Set aside while you cook the pork. Drain just before using.



5. Toast bread

Split bread in half lengthwise and place cut-side up on a baking sheet. Broil until lightly toasted, about 1 minute. Spread pork mixture evenly between bread and top with remaining cheese.



3. Cook pork

Heat 1 tablespoon oil in a medium skillet over medium-high. Add onion and pork; season with salt. Cook, breaking up with a spoon, until golden, 5-7 minutes. Stir in BBQ sauce and 2 tablespoons water, scraping up brown bits from skillet. Cook until liquid is reduced, 2-3 minutes. Transfer to a large bowl, add ½ of cheese, and ½ of pickled peppers.



6. Finish & Serve

Return to oven and broil until cheese is bubbling and golden brown, 1-2 minutes. Top pizza with remaining pickled peppers and cut into pieces. Serve with salad. Enjoy!