

DINNERLY



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. We've got you covered!

WHAT WE SEND

- 1 lb pkg pizza dough ¹
- 1 bunch scallions
- 2 oz pkt barbecue sauce
- ½ lb pkg pulled pork
- 2 oz pkg 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)

ALLERGENS

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

NUTRITION PER SERVING

Calories 950kcal, Fat 32g, Carbs 121g, Protein 30g



1. Prep dough

Preheat oven to 500°F with a rack in the center. Lightly **oil** a medium heavy ovenproof skillet (preferably cast-iron).

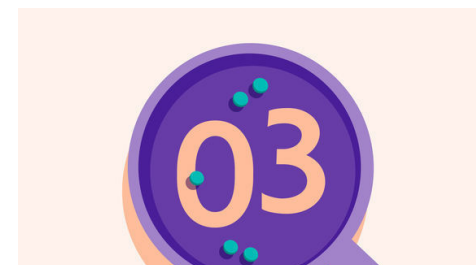
Transfer **dough** to skillet and set aside to come to room temperature (See our pro-tip in step 6!).



2. Season pork

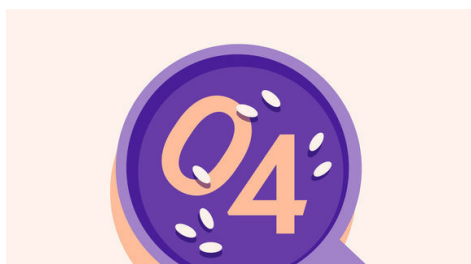
Trim ends from **scallions**, then thinly slice about 4 tablespoons (save rest for own use, if necessary).

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.



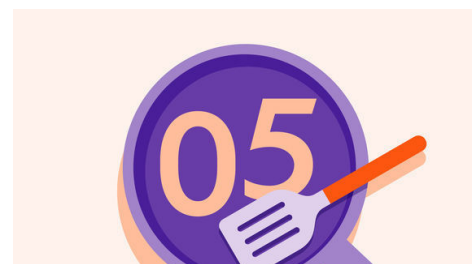
3. Assemble pizza

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



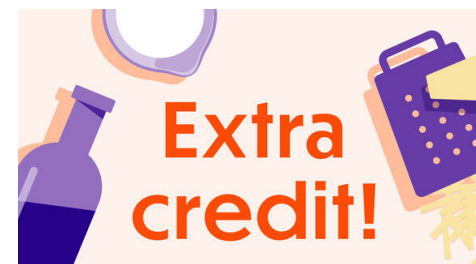
4. Bake pizza

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.



5. Serve

Carefully slide **BBQ pulled pork 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.