



bbq pulled pork pizza;

1. (bar-bee-cue puhl'd porl pih-zah) *noun*. Thin crust pizza topped with BBQ sauce, pulled pork, and cheese.
2. Produces 4-6 Servings.
3. Preparation 60 mins.
4. Oven temperature set to 475.

Ingredients;

1 refrigerated pizza crust
8oz mozzarella, shredded
2 c. pulled pork

7oz pizza sauce
8oz cheddar cheese, shredded
9oz BBQ sauce

Instructions;

1. Grate the cheese.
2. Roll out the pizza crust and lightly coat with oil. Bake for approx. 3-5 minutes and then remove from the oven.
3. Top with pizza sauce and BBQ sauce and mix together, spreading it out evenly across the crust.
4. Top with cheese, followed by pulled pork. Then spread a small amount of BBQ sauce on the top.
6. Top with a small amount of cheese and bake for another 10-15 minutes until bubbly on top. Broil as desired for that extra bubbly cheese.