

BBQ Pulled Pork Pizza

Prep Time: 45 minutes, plus time for dough to rise and chill overnight

Cook Time: 10 minutes

6 ounces cooked pulled pork
2 tablespoons warm water (115 to 120 degrees F)
1/2 teaspoon active-dry yeast
1 2/3 cups all-purpose flour
1/2 cup cool water (65 to 70 degrees F)
1 teaspoon salt
Olive oil for the bowl
1/4 cup of your favorite store-bought or homemade barbecue sauce
1/2 cup shredded smoked Gouda, smoked mozzarella, mozzarella, or Monterey Jack cheese
3 scallions, cut into 1-inch pieces

To make the pizza dough: In the bowl of a stand mixer, combine the warm water and yeast and set aside 15 minutes (the mixture might not get foamy). Add the flour, cool water, and salt and mix with a dough hook attachment on medium-low speed for 4 minutes. Let rest 5 minutes, then mix on medium speed until the dough is smooth, elastic, and slightly sticky, about 3 minutes.

Lightly oil a medium bowl. Transfer the dough to the bowl, turning it to coat with oil. Cover the bowl with plastic wrap and set aside to rise at room temperature for 30 minutes. Transfer to the refrigerator and chill the dough at least overnight, or up to 2 days.

Transfer the dough to a countertop and return it to room temperature, 1 to 2 hours.

To make the pizza: Preheat an oven, along with a pizza stone if you have one, to 500 degrees F.

On a lightly floured surface, roll or stretch the dough out to a 12- to 14-inch round. Transfer the dough to a pizza pan or a flour- or cornmeal-dusted pizza paddle. Top with the barbecue sauce, cheese, pork, and scallions. Transfer the pizza to the oven and bake until golden and crisp, 10 to 12 minutes.

Cut into wedges and serve.

Makes 3 or 4 servings

Serving Suggestions

To reduce the prep time to about 10 minutes, use your favorite store-bought pizza dough—you'll need about 3/4 pound. To vary the pizza, try it with different cheeses, or try adding thinly sliced red onion or chopped fresh cilantro.

Nutrition per serving

Calories: 400

Cholesterol: 40mg

Protein: 22g

Fat: 10g

Sodium: 1,090mg

Fiber: 2g

Saturated Fat: 3g

Carbohydrate: 54g