BBQ Pulled Pork Pizza on a Wrap

Ingredients:

- 1 Ezekiel Wrap (or your favorite wrap)
- BBQ Sauce
- Prepared Pulled Pork (warmed through)
- Mozzarella Cheese, shredded
- Italian Seasoning
- Pizza Paddle (optional)
- Pizza Stone (optional)

Directions:



Place pizza stone on center oven rack and preheat oven to 400° (you may use a heavy sheet pan in place of the pizza stone).

Warm up the prepared pulled pork and set aside. Place ezekiel wrap onto the pizza paddle (or onto a heavy sheet pan) and top with BBQ sauce, pulled pork, mozzarella cheese, and a sprinkle of Italian seasoning.

Shimmy pizza off of the pizza paddle directly onto the pizza stone (or place pizza wrap sheet pan onto the center rack).

Bake for 8-10 minutes, until cheese is bubbly and brown. Remove with pizza paddle and slice into desired number of slices.

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