



CARNITAS & PINEAPPLE PIZZA



INGREDIENTS

1 MEDIUM ONION JULIENNED

1 TEASPOON VEGETABLE OIL

8 OUNCES COOKED PORK
CARNITAS

3 TABLESPOONS SOFTENED
BUTTER

½ TEASPOON CHIPOTLE POWDER

½ TEASPOON GROUND CUMIN

1 12-14" PIZZA CRUST, PARTIALLY
COOKED

1 CAN (20 OZ.) DOLE® PINEAPPLE
CHUNKS DRAINED

1 - 1½ CUPS (6 OZ.) MANCHEGO OR
QUESO BLANCO SHREDDED CHEESE

COOKING DIRECTIONS

Cook onion in oil in a large non-stick skillet until tender, stirring occasionally. Add carnitas; cook just to heat through. Combine butter, chipotle powder and cumin in small bowl. Brush butter mixture over pizza crust. Top pizza crust with carnitas mixture and DOLE® Pineapple Chunks; sprinkle with cheese. Bake at 450°F for 12 - 15 minutes or until crust is golden brown.

**Note: if using unbaked pizza dough, bake for 15-20 minutes*

SERVING SUGGESTIONS

Garnish with cilantro and pair with your favorite DeLoach Vineyards Pinot Noir for a perfect meal!