



# BBQ PORK & COLLARD SKILLET PIZZA

Level: **Easy**

Total: **30 min**

Yield: **4 servings**

Active: **10 min**

*Here's a slice of Southern heaven that'll have you hollerin' from the first bit to the last crumb. A cast-iron skillet, piping hot, sizzling with the smoky aroma of slow-cooked BBQ pork, nestled amidst a bed of tender, wilted collard greens. Slathered with tangy BBQ sauce, blanketed in a quilt of melted cheddar and provolone cheese, and sprinkled with sun-dried tomatoes. Every bite is a harmonious blend of smokiness, sweetness, and Southern charm.*

## Ingredients:

- [2 1/2 cups Dreamland Chopped Pork](#)
- [2 tablespoons Dreamland BBQ Sauce](#)
- [2 teaspoons Dreamland Pork Rub](#)
- 3 cups chopped collard greens (ribs removed)
- 2 tablespoons plain yellow cornmeal
- 1 pre-made Italian pizza dough (thawed)
- 2 tablespoons olive oil
- 1 tablespoon minced garlic
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon salt
- 1/3 cup chopped sun-dried tomatoes
- 2 teaspoons white vinegar
- 1 1/3 cup shredded cheddar cheese
- 5 slices provolone cheese

## Directions:

1. Preheat oven to 450°F.
2. Prepare a 10-inch cast-iron skillet by spraying with non-stick spray and dusting with cornmeal.
3. In large saute pan set over medium heat, add 2 tablespoons of oil to coat the bottom of pan. Add garlic and red pepper flakes and saute for 1 minute. Add collards and season with Dreamland Pork Rub, saute for 3 minutes. Add vinegar, tomatoes, Dreamland BBQ Sauce and Pulled Pork. Stir to combine and cook and additional 2 minutes. Remove from heat and stir in 1 cup cheddar cheese.
4. Transfer thawed pizza dough to the prepared cast-iron skillet, lightly pressing dough into the bottom and sides of skillet. Add filling and top with sliced provolone and remaining cheddar cheese.
5. Bake until crust is golden brown, 15-18 minutes.
6. Let stand 5 minutes before serving.