



CARNITAS BBQ PIZZA

Carnitas, a type of slow-cooked pork, are a household staple in the Mexican kitchen with its unique and authentic texture and flavor rooted in the traditional cooking methods from Michoacan. Richly seasoned, slow braised and deep-fried, Carnitas make a flavorful and filling main course, but they are also used as ingredients in many other authentic Mexican dishes like tamales, tacos, tortas and burritos. Carnitas are traditionally served accompanied by cilantro, salsa and refried beans.

INGREDIENTS

1-15oz package Del Real Foods® Carnitas, shredded

2-8oz Pizza crusts

BBQ sauce, to taste

1 cup Shredded Cheese

1/2 Cup Purple Onion, diced

1/2 Bell Pepper, diced

Cilantro, as desired

Optional:

Add jalapeño slices for a sweet/spicy creation



15

Minutes
Prep Time



15-20

Minutes
Cook Time



2

Servings

PREPARATION

1. Heat pizza crust per package instructions.
2. Evenly coat pizza crust with BBQ sauce, add shredded cheese, del Real Foods Carnitas, onion, bell pepper as desired.
3. Bake in oven for 15 mins or until cheese is melted.
4. Serve and Enjoy!