



Christy Boston's
Kitchen

Website:

www.christybostonskitchen.com

Recipe Category:
Pork and Poultry

Yield: 1 Medium Pizza

Total Time: 30 mins

Prep: 10 mins

Cook: 20 mins

Porky Pizza in 30 Minutes

Ingredients:

- 1 homemade or store-bought thin pizza crust
- 2 tablespoon olive oil, divided
- 1 large boneless pork chop, butterflied
- salt and pepper
- 1 tablespoon Dale's steak seasoning
- 1 cup whole milk ricotta cheese
- 4 oz. fresh mozzarella cheese, cut into 1/2-inch cubes
- 1/2 cup pitted kalamata olives, sliced
- 1/2 cup shredded parmesan cheese
- 2 tablespoons fresh basil, julienned
- 1/2 teaspoon red pepper flakes

Directions:

1. Prepare the pizza crust (see the helpful tip), then set the oven to 425 degrees F.
2. Heat 1 tablespoon olive oil in a small skillet over high heat. Season the pork chop with salt and pepper, then it sear in the hot skillet for 3 minutes on each side. Be careful not to overcook it! Allow to cool slightly, then dice into small chunks. (Don't worry if the middle is somewhat raw, it will finish cooking while it's baking on the pizza.) Toss the pork in a bowl with the steak seasoning, set aside.
3. While the pork is searing, brush the pizza crust with the other tablespoon olive oil. Bake in the oven for 4 to 5 minutes, or until the edges become golden and crispy, but not brown.
4. Allow the crust to cool for a minute, then using the back side of a spoon, spread the ricotta evenly over the entire crust with the exception of about 1/4 inch around the edges.
5. Evenly sprinkle the seasoned pork onto the pizza, followed by the mozzarella, olives, parmesan, basil, and red pepper flakes.
6. Return the pizza to the oven and bake for another 10 minutes (15 if not using a pizza stone), or until the mozzarella is melted and the edge of the crust is brown and crispy.
7. Top slices with fresh ground black pepper, freshly grated parmesan cheese and, if desired, more red pepper flakes.