



Korean BBQ Pork Belly Pizza

Ingredients

- 4 oz Pork belly, thick sliced
- 1/2 cup + 2 oz Marzetti® Korean BBQ Sauce
- 1/2 cup Water
- 7 oz Pizza Dough
- 1 oz Marzetti® Korean BBQ Sauce
- 2 oz Mozzarella Cheese, shredded
- 2 oz Pork Belly, glazed, large dice
- 2 oz Kimchi, julienned
- 1 Tbsp Green Onion, sliced thin
- 1 Tbsp Cilantro, leaves
- 1/2 Tbsp Toasted Sesame Seeds

Marzetti Products



[Marzetti Korean BBQ Sauce 1 Gallon Bottle](#)

Preparation

1. Prepare the pork belly:

1. Preheat oven to 325°F.
2. In a small bowl, combine 1/2 cup of the Korean BBQ Sauce and water and mix until incorporated.
3. Lay pork belly flat in a small baking dish and pour Korean BBQ mixture over it. Wrap tightly with foil.
4. Bake in oven for 2 hours. Remove pork belly from braising liquid and brush with 2 oz Korean BBQ Sauce and set aside.

2. Assemble the pizza:

1. Knead doughball with flour and stretch to desired size. With your fingers, gently dock the dough (1 inch) inside the edge to create a crust.
2. Brush entire surface with Korean BBQ Sauce.
3. Add pizza cheese and spread-out up to the docking edge, not on the crust.
4. Top with glazed pork belly and Kimchi.
5. Bake in a 425°F oven for 6-8 minutes or until golden brown.
6. Remove from oven and slice into 8 pieces.
7. Top with green onion, cilantro leaves and toasted sesame seeds.