

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.

 In a small bowl, combine 12 cup of the Korean BBQ Sauce and water and mix until incorporated.
 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.

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