

Kalua Pork Pizza

makes 1 12-inch pizza

from The Larissa Monologues at larissamarks.com

Olive oil

1/2 recipe of [French bread dough](#)

Tomato sauce

1 1/2 cups mozzarella cheese, grated

1 cup of [kalua pork](#)

1 yellow or red pepper, seeded and sliced

1/2 onion, sliced

Preheat oven to 450 degrees.

Punch the dough down so it deflates a little, and let sit for 10 minutes. Flatten the dough with your hands on a slightly-floured work surface. Starting at the center and working outwards, use your fingertips to press the dough to about 1/2 inch thick. Stretch and press the dough until it won't stretch any further. Let the dough rest about 5 minutes. Continue to stretch the dough into a circle until it is about 12-inches in diameter.

Brush or spray the dough with olive oil. Spoon on an even layer of tomato sauce. Sprinkle with cheese. Add the peppers, onions, and pork. Transfer the pizza to a baking sheet, [pizza pan](#), or [pizza stone](#).

Bake pizza until crust is browned and cheese is golden, about 10-15 minutes.