



CARIBBEAN JERK PORK PIZZA

Ingredients: 12" Senza Glutine Gluten Free Pizza Crust, 4 oz. Boneless Pork Loin (can substitute chicken), 4 oz. Barbeque Sauce, 1 Tablespoon Olive Oil, 1 Tablespoon Jerk Seasoning, 2 oz. Sliced Shitake Mushrooms, 2 oz. Shredded Mozzarella Cheese, 2 oz. Shredded Smoked Mozzarella Cheese, 2 oz. Grated Asiago Cheese

Directions: Coat pork with jerk seasoning. Heat 1 tablespoon olive oil in sauté pan, sear pork on both sides, remove and set aside. In the same pan, sauté mushrooms for about 1 minute remove with slotted spoon, set aside. Slice pork into thin strips. In a small bowl, combine ingredients and mix thoroughly. Spread barbeque sauce over crust. Top with mushrooms and sliced pork. Sprinkle with cheese. Place in oven directly on center rack, bake at 475 - 500 for 10 - 12 minutes or until crust is golden brown. Cook times may vary depending on oven.