

HOMEMADE MEAT PIZZA



Prep Time

15 min

Cook Time

30 min

Level

Easy

Servings

6-8

Ingredients

Brooklyn Bred brand
Pizza Crust
Pastrami pkg – diced
Beef Fry pkg – diced
Salami pkg – diced
Medium Onion – diced
Saladmate Meat Sauce
(can substitute with
BBQ Sauce)
Garlic Aioli
BBQ Sauce
Olive Oil
Salt

Directions

Meat Mixture

1. Heat 2 tablespoons olive oil in a large frying pan over high heat. Add diced onions and pinch of salt.
2. Cook for 3-5 minutes until onions have softened and add diced meats to frying pan.
3. Add 4 tablespoons of Saladmate Meat Sauce (or BBQ sauce) to mixture.
Let mixture simmer on medium heat for 3-5 minutes, stirring every minute to mix evenly.
4. Turn off flame and set aside to cool slightly.

Pizza

1. Preheat oven to 350°F.
2. Place Brooklyn Bred pizza crust on baking sheet lined with parchment paper.
3. Schmear Olive Oil on pizza crust and place in oven for 10 minutes until it begins to crisp.
4. Remove from oven and spread meat mixture onto pizza crust.
5. Drizzle with a BBQ Sauce & Garlic Aioli.
6. Place back in oven for 12-15 minutes, or until pizza crust is crispy.
7. Slice into 6-8 pieces. Serve & Enjoy!