Kalua Pork Mini Naan Pizzas

Level: Easy Prep Time: 5 minutes Serves: 1 Cook Time: 5 minutes



1 Tbsp. or more/less (Sweet Baby Ray's Original Barbecue Sauce (store-bought)

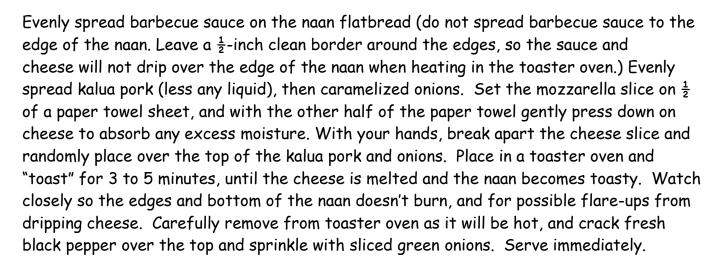
 $\frac{1}{4}$ cup or less kalua pork, chicken, or turkey (heated, and drained of liquid)

 $\frac{1}{4}$ cup or less caramelized onions (see recipe below)

1 slice Kirkland Signature Fresh Sliced Mozzarella (store-bought)

Freshly cracked black pepper

Thinly sliced fresh green onions



Caramelized onions (serves 4 to 6):

1 Tbsp. extra virgin olive oil

1 Tbsp. unsalted butter

1 tsp. white granulated sugar

1 large yellow onion, thinly sliced

In a small sauté pan, heat the olive oil, butter, and sugar on medium high heat. When the butter is completely melted, add the onions. Continue to cook for another 20 minutes or so, stirring continuously, until the onions have browned and caramelized. Remove pan from heat source.

Notes:

 For easy clean up, I line the bottom of my toaster oven with foil, just in case the cheese or barbecue sauce drips while heating.

