



Kalua Pork Mini Naan Pizzas

Level: Easy
Serves: 1

Prep Time: 5 minutes
Cook Time: 5 minutes



- 1 Stonefire brand Mini Naan Flatbread (store-bought)
- 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

Evenly spread barbecue sauce on the naan flatbread (do not spread barbecue sauce to the edge of the naan. Leave a $\frac{1}{2}$ -inch clean border around the edges, so the sauce and cheese will not drip over the edge of the naan when heating in the toaster oven.) Evenly spread kalua pork (less any liquid), then caramelized onions. Set the mozzarella slice on $\frac{1}{2}$ of a paper towel sheet, and with the other half of the paper towel gently press down on cheese to absorb any excess moisture. With your hands, break apart the cheese slice and randomly place over the top of the kalua pork and onions. Place in a toaster oven and "toast" for 3 to 5 minutes, until the cheese is melted and the naan becomes toasty. Watch closely so the edges and bottom of the naan doesn't burn, and for possible flare-ups from dripping cheese. Carefully remove from toaster oven as it will be hot, and crack fresh black pepper over the top and sprinkle with sliced green onions. Serve immediately.

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.