

# Parrothead Pizza



Serves 8

1 small can diced pineapple, drained	1c onion, diced	2 garlic clove, finely minced
2T dark rum, optional	1c teriyaki sauce	1c Mozzarella cheese, shredded
3T olive oil	1 large red bell pepper, diced	1 pizza crust
1/2 pound pork tenderloin, cut into small pieces	6 green onions, sliced	

Drain pineapple very well and place in small bowl. Add rum, mix well and set aside. Preheat oven to 450. Heat olive oil in medium skillet over medium~high heat and cook pork until completely cooked through. Add pineapple and rum and cook until liquid evaporates. Set aside until cool enough to handle. Note: if you are not using rum, you can add drained pineapple directly onto the pizza without cooking in the pork.

Place pizza crust on baking sheet. Top with teriyaki sauce and all other ingredients.

Bake approximately 15~20 minutes or until heated through and cheese is melted and bubbly.

#### Prepare Ahead Tip

Place unbaked pizza in refrigerator covered with plastic wrap. Can be frozen for up to 1 month if wrapped very well. Thaw overnight in refrigerator day before consumption. Allow pizza to warm on the counter while oven is preheating and bake as directed.