



AL PASTOR PIZZA WITH PINEAPPLE

Al Pastor is one of Mexico's most traditional dishes, especially in the states of Jalisco and Nayarit. Our tender pork is marinated with fresh chili peppers, red peppers and a traditional blend of spices to create that authentic street taco flavor. This convenient dish is often served in tacos topped with diced pineapple.



12

Minutes
Prep Time



16

Minutes
Cook Time



2 PIZZAS

Servings

INGREDIENTS

- 2 Pre-made 10" pizza crusts
- 2 oz. Cooking Oil
- 1 lb. Mozzarella Cheese, shredded
- 8 oz. Del Real Foods® Al Pastor
- ¼ Red Onion, sliced
- Small Pineapple, cut into chunks
- 2 oz. Cilantro, chopped

PREPARATION

1. Brush oil on top of pizza dough.
2. Evenly spread the shredded mozzarella cheese on top of dough.
3. Top the cheese with Del Real Foods® Al Pastor.
4. Distribute the chunks of pineapple on top of the Del Real Foods® Al Pastor.
5. Add slices of red onion to pizza.
6. Bake each pizza for 8 minutes at 400°F. Garnish with cilantro.