

BBQ Pulled Pork Mac & Cheese Pizza: The Ultimate Comfort Food Mashup

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OVEN
400°F

TIME
5 min

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INGREDIENTS

- 1 pre-made pizza dough
- 1 cup of BBQ pulled pork
- 1 cup of cooked macaroni noodles
- 1 cup of shredded cheddar cheese
- 1/2 cup of crumbled bacon
- 1/2 cup of BBQ sauce
- 1/4 cup of diced red onion
- 1/4 cup of chopped fresh cilantro

Swaps and Notes:

Pizza Dough: A pre-made pizza dough is a fantastic shortcut. You can also use a homemade dough, a flatbread, or a store-bought crust.

Pulled Pork: This recipe is perfect for using up leftover pulled pork. If you don't have any, you can use a pre-made version from the grocery store.

Macaroni: Cooked macaroni noodles are the best choice here, as the small shape holds the sauce and pork well.

Cheese: Shredded cheddar cheese is a classic choice for this pizza, but you can also use Monterey Jack, Colby, or a mix of cheeses.

Bacon: A thick-cut bacon will give you a heartier flavor and texture. Cook it to your desired crispiness and be sure to crumble it finely.

Step-by-Step Instructions:

Preheat and Prep: Preheat your oven to 400°F (200°C).

Par-bake the Dough: Roll out the pizza dough on a baking sheet and bake for 5 minutes. This helps prevent a soggy crust from all the toppings.

Assemble the Pizza: Remove the partially baked dough from the oven and spread the BBQ sauce evenly over the dough, leaving a small border for the crust.

Add the Toppings: Top the sauce with the cooked macaroni noodles, shredded cheddar cheese, BBQ pulled pork, crumbled bacon, and diced red onion.

Bake: Bake the pizza in the oven for an additional 15-20 minutes, or until the cheese is melted and bubbly and the crust is golden brown.

Finish and Serve: Remove the pizza from the oven and sprinkle the chopped fresh cilantro on top. Let the pizza cool slightly before slicing and serving.

Tips for Success:

Par-bake the Crust: This is a crucial step! It ensures a crispy crust that stands up to all the heavy toppings.

Don't Overload: While it's tempting to pile on the toppings, be careful not to add too much. A moderate amount ensures the pizza cooks evenly.

Use a Good BBQ Sauce: The BBQ sauce is a key part of this pizza, so use a brand you love.

Serve Immediately: Pizza is always best served hot and fresh from the oven while the cheese is still gooey.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 600 kcal

Carbohydrates: 60g

Protein: 30g

Fat: 25g

Saturated Fat: 10g

Cholesterol: 60mg

Sodium: 900mg

DIRECTIONS

1. **Preheat and : Prep:** Preheat your oven to 400°F (200°C).
2. **Par-bake the : Dough:** Roll out the pizza dough on a baking sheet and bake for 5 minutes. This helps prevent a soggy crust from all the toppings.
3. **Assemble the : Pizza:** Remove the partially baked dough from the oven and spread the BBQ sauce evenly over the dough, leaving a small border for the crust.
4. **Add the : Toppings:** Top the sauce with the cooked macaroni noodles, shredded cheddar cheese, BBQ pulled pork, crumbled bacon, and diced red onion.
5. **Bake:** Bake the pizza in the oven for an additional 15-20 minutes, or until the cheese is melted and bubbly and the crust is golden brown.
6. **Finish and : Serve:** Remove the pizza from the oven and sprinkle the chopped fresh cilantro on top. Let the pizza cool slightly before slicing and serving.
7. **Tips for Success: Par-bake the Crust:** This is a crucial step! It ensures a crispy crust that stands up to all the heavy toppings.
8. **Don't : Overload:** While it's tempting to pile on the toppings, be careful not to add too much. A moderate amount ensures the pizza cooks evenly.
9. **Use a : Good BBQ Sauce:** The BBQ sauce is a key part of this pizza, so use a brand you love.
10. **Serve : Immediately:** Pizza is always best served hot and fresh from the oven while the cheese is still gooey.
11. **Serving Suggestions and Pairings:** This pizza is a meal in itself. It's rich, savory, and incredibly satisfying. You can serve it with a simple side salad

to add some freshness. For a fun, party spread, it would go perfectly with other crowd-pleasing foods like a crockpot nacho dip or a platter of easy cheesy chicken sliders.

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14. Protein: 30g
15. Fat: 25g
16. Saturated : Fat: 10g
17. Cholesterol: 60mg
18. Sodium: 900mg
19. Fiber: 3g
20. Sugar: 15g
21. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. Storage and Leftover Tips: Leftovers of this pizza are fantastic! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm individual slices in the microwave or place them in a hot oven (350°F / 175°C) until heated through.
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SWAPS & NOTES

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