

Thai Pork Pizza



Ingredients

2 tsp / 10 mL canola oil
2 pork loin centre chops, boneless, about ¾-inch / 1.875 cm thick
Salt and ground black pepper
1 prepared 12-inch pizza crust or pizzeria shell
¼ cup / 50 mL bottled Thai peanut sauce
½ cup / 125 mL thinly sliced snow peas
¼ cup / 50 mL matchstick carrots
1 cup / 250 mL shredded mozzarella cheese
2 Tbsp / 30 mL chopped fresh cilantro

Directions

1. Preheat oven to 425°F.
2. In nonstick skillet, heat oil over medium-high heat.
3. Season both sides of chops with salt and pepper.
4. Add chops to skillet; cook until nicely browned, about 4 minutes per side.
5. Remove chops from skillet onto a clean plate; let rest 3 minutes.
6. Place pizza crust or pizzeria shell on a round baking sheet.
7. Spread peanut sauce onto crust. Sprinkle with snow peas and carrots.
8. Thinly slice chops and arrange on pizza crust. Cover with shredded cheese.
9. Bake 12-15 minutes or until cheese is melted and bubbly.
10. Let stand 5 minutes before slicing.
11. Garnish with cilantro.

Additional Info

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 30
- **Number of Servings:** 2-3