

RECIPE

BBQ Duck Pizza



Ready in **30 minutes**

Serves **4 people**

Ingredients

- Pillsbury Pizza Crust
- BBQ Sauce (½ Cup)
- Shredded Cheese (any flavor of your choice)
- Pepperoni
- Broccoli (¼ head)
- 1 Duck Breast

Preparation

1. **Cook Your Duck Breast:** season and cook your duck breast however you see fit. For our recipe, we slow cooked ours in the crockpot to ensure an extra tender piece of steak. Dice breast into bite-sized pieces.
2. Roll out your premade or homemade pizza dough onto oiled baking sheet, evenly coat the crust with an even coat of BBQ Sauce. (¼ to ½ cup depending on dough size and preference)
3. **Top your Pizza!** Sprinkle half of your desired cheese down, and place your diced duck and pepperonis on the pizza.
4. **Finish Topping:** Coat with the rest of your cheese. On top of this, thinly cut the broccoli and sprinkle that on top of your pizza.
5. Preheat your oven to 350 degrees fahrenheit.
6. Bake 12-15 mins or until crust is golden brown
7. Cut and enjoy!