

Grilled Sriracha BBQ Meatball Pizza

Ingredients:

16 oz. raw pizza dough
1 package small frozen meatballs
1/4 cup red onions
1/4 cup sliced black olives
1/2 cup your favorite bbq sauce
1/8 cup Sriracha hot sauce
4-6 finely chopped garlic cloves
8 oz. shredded mozzarella cheese
1/8 cup shredded parmesan or other hard cheese
2 tbsp. olive oil
Fresh chopped basil, to taste

Directions:

Follow dough preparation instructions, according to package or your own recipe, if homemade. As it is important to work quickly when adding toppings, we recommend preparing them in advance so that everything can be placed at the grill station once cooking begins.

In a small bowl, add bbq and Sriracha sauces and stir until well blended. Additional Sriracha can be added for a little more spice. To defrost frozen meatballs, place in a small stovetop pot and add half of the Sriracha bbq sauce mixture. Cook over medium heat, stirring frequently and coating well in sauce. When meatballs are cooked through, allow to cool, then slice in half.

Once dough and toppings are prepared, preheat grill on high heat. Form dough into a pizza circle, about 1/2 inch thick. Brush grill grate with 1 tbsp. olive oil and place pizza dough on grill, leaving lid open. Dough will begin to puff up and should be turned once the bottom has lightly browned, about 3-5 mins.

Before turning, brush top of dough with 1 tbsp. olive oil. Flip dough and spread evenly with remaining Sriracha bbq sauce. Top with mozzarella cheese, onions, olives and halved meatballs. Sprinkle with chopped garlic and a small handful of the shredded parmesan. Close grill lid and cook until cheese melts and edges are crisp, but not burned.

Remove from grill and sprinkle with freshly chopped basil. Allow pizza to cool slightly, then slice and serve warm and toasty with a generous glass of Primitivo!

