



2-3 Servings



20 Minutes



470-710 Calories



By: Chef David Cocker

PHILLY BRISKET PIZZA

A flatbread-style pizza layered with shredded brisket, melted mozzarella and provolone, caramelized onions, and sautéed green peppers on a crisp crust.

Ingredients

- 1 pizza dough or flatbread base (8-10 inch)
- 100-125 g fully cooked shredded brisket
- 120 g mozzarella cheese, shredded
- 60 g provolone cheese, shredded
- 60 g caramelized onions
- 60 g sautéed green peppers
- Olive oil, as needed
- Salt and black pepper, to taste

Method

- Preheat oven to 475-500°F (245-260°C).
- Lightly brush the pizza base with olive oil. Scatter mozzarella and provolone evenly over the surface.
- Distribute caramelized onions and green peppers evenly over the cheese. Add shredded brisket, spreading evenly.
- Season lightly with salt and black pepper.
- Bake until crust is crisp and cheese is fully melted and lightly browned, approximately 8-12 minutes depending on oven.
- Rest briefly, slice, and serve hot.