



### **Smothered Brisket Pizza**

Recipe Courtesy of Robin Miller and Tyson Foods

Recipe serves 4

Preparation Time: 5-10 minutes

Cook Time: 13-15 minutes

#### **Ingredients**

- 1 package (14 ounces) pre-made pizza crust
- ½ cup prepared pizza sauce
- 1 package (17.6 ounces) *Tyson® Braised Beef Brisket with Mild Chili Sauce*
- 2 cups shredded part-skim mozzarella cheese (8-ounce bag)
- 2 tablespoons grated parmesan cheese
- 1 teaspoon dried oregano, optional

#### **Preparation Instructions**

1. Preheat oven to 400 degrees Fahrenheit.
2. Unwrap pizza crust and place onto a large baking sheet. Top crust with pizza sauce and spread out to within ½-inch of the edges. Set aside.
3. Empty contents of beef brisket into tray. Using two forks, shred brisket by pulling in opposite directions across the grain. Stir brisket into Mild Chili Sauce (in tray) until meat is coated and liquid is absorbed. Transfer brisket to pizza and spread out on top of sauce.
4. Top brisket with mozzarella cheese and then parmesan cheese. Sprinkle oregano over entire pizza, if using. Bake 13 to 15 minutes, or until cheese is bubbly and crust is golden brown.