Bacon-Pineapple + BBQ Chicken Pies

HEARTY

YIELD
Toppings for one 16 in pie each, 8 slices

ACTIVE
15–30 min per pie

OVEN
550 °F (288 °C)

EQUIPMENT
Same setup as the New York–Style Pizza card · Skillet · Rimmed sheet pan

Dough, stretch, launch, bake and broiler exactly as on the **New York–Style Pizza** card. Each table counts the whole pie, so "per serving" is one slice.

#	INGREDIENT	MASS	VOLUME	PROCEDURE
BACON + PINEAPPLE				
1	Pineapple chunks, canned in juice*, drained, halved*	180 g	≈1 cup	Pat the pineapple dry; toss with the onion, oil, a pinch of salt and chile flakes. Roast on the sheet pan at 550 °F (288 °C) until caramelized at the edges, ≈10 min. Cook the bacon in the skillet over medium-high until half done and still pliable, ≈3 min. Drain; keep 1 tsp fat.
	Sweet onion*, ½ in pieces*	50 g	⅓ cup	
	Olive oil, extra-virgin	6.75 g	1½ tsp	
	Bacon, Smithfield*, 1 in pieces*	130 g	5 slices	
2	Dough + sauce, from the cards	629 g	1 ball + 145 g	Brush the stretched dough with the bacon fat, then sauce, Pecorino and mozzarella. Pineapple and onion, then bacon on top so it crisps under the broiler.
	Pecorino Romano, Locatelli	4 g	≈1 tbsp	
	Mozzarella blend, main card*, grated*	130 g	4½ oz	

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Pineapple chunks, canned in juice	180 g	108	2	1
Sweet onion	50 g	16	4	0
Olive oil, extra-virgin	6.75 g	60	0	—
Bacon, Smithfield	130 g	511	976	18
Dough + sauce, from the cards	629 g	1,221	3,222	43
Pecorino Romano, Locatelli	4 g	16	68	1
Mozzarella blend, main card	130 g	390	823	30
Total		**2,321**	**5,096**	**94**
Per serving (1/8)		**290**	**637**	**12**

Nutrition: SR Legacy (drained canned pineapple, sweet onion, oil, raw bacon with all its fat). Salt, chile, optional jalapeño or hot honey not counted.

#	INGREDIENT	MASS	VOLUME	PROCEDURE
BBQ CHICKEN + BACON (CPK STYLE)				
1	Chicken thighs, boneless skinless*, ½ in pieces*	200 g	≈3 thighs	Sear the chicken in the oil over medium-high until just cooked, 5–6 min. Cool, then toss with 1 tbsp of the sauce. Par-cook the bacon as above.
	Olive oil, extra-virgin	6.75 g	1½ tsp	
	Bacon, Smithfield*, 1 in pieces*	80 g	3 slices	
	BBQ sauce, Sweet Baby Ray's	150 g	⅔ cup	
2	New York Pizza Dough*, no tomato sauce*	484 g	1 ball	

Source: Ken Forkish (Elements of Pizza), California Pizza Kitchen

#	INGREDIENT	MASS	VOLUME	PROCEDURE
	Smoked gouda, Boar's Head*, grated*	50 g	≈⅔ cup	Spread the rest of the BBQ sauce (≈130 g) on the dough, ¾ in rim bare. Toss the cheeses; ¾ over the sauce. Chicken, onion, bacon, then the rest of the cheese. Bake as on the main card; broil only the last 1–2 min (the sauce scorches). Cilantro over the hot pie.
	Mozzarella, Galbani whole milk*, grated*	145 g	≈5 oz	
	Red onion*, thin slices*	50 g	⅓ medium	
	Cilantro*, chopped*	3 g	3 tbsp	

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Chicken thighs, boneless skinless	200 g	242	190	39
Olive oil, extra-virgin	6.75 g	60	0	—
Bacon, Smithfield	80 g	314	601	11
BBQ sauce, Sweet Baby Ray's	150 g	291	1,167	—
New York Pizza Dough	484 g	1,151	2,841	38
Smoked gouda, Boar's Head	50 g	161	715	11
Mozzarella, Galbani whole milk	145 g	435	918	29
Red onion	50 g	20	2	1
Cilantro	3 g	1	1	0
Total		**2,674**	**6,435**	**129**
Per serving (1/8)		**334**	**804**	**16**

Nutrition: Sweet Baby Ray’s Original (FDC 2013494), Boar’s Head Smoked Gouda (FDC 2020277); SR Legacy (chicken thigh, raw bacon, onion, cilantro, oil).