

Mexican Pizza

<http://pajamachef.wordpress.com/2011/04/21/mexican-pizza>

Ingredients:

- 1 batch pizza dough
- 1 1/2 cups shredded cheese [I used 3/4 cup each cheddar and monterey jack]
- 1 batch black bean spread, see below
- 1/2 cup frozen corn
- 1/2 cup diced tomatoes with green chilis, drained
- 1/3 cup green bell pepper, diced
- 1/4 cup red onions, diced
- 1/4 cup cilantro, minced
- sour cream, for dipping
- spinach, for topping

for the black bean spread: [from goodLife {eats}]

- 15 ounce can black beans, drained
- 2-4 tablespoons lime juice
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- dash cayenne pepper
- generous amount of freshly ground black pepper, to taste
- water or chicken broth, added to consistency's sake

Directions:

Prepare pizza dough as directed, divide into two portions if applicable. Preheat oven to 450 degrees. Roll out 1 round of pizza dough and bake for about 8-10 minutes [use your judgment-- longer, 14-16 minutes, if a thick crust in a springform pan; shorter if spread thin... basically you want the crust to cook somewhat but not be crispy when it's time to top that baby!].

Meanwhile, prepare black bean spread. In the bowl of a food processor, combine black beans, lime juice, cumin, chili powder, garlic, and cayenne pepper. Pulse to blend well. Add freshly

ground black pepper to taste and water or chicken broth to thin out the sauce if need be. A hummus-like consistency is good.

Then, prepare the pizza! Spread a thin layer of black bean spread on the crust, then top with onions, tomatoes, peppers, corn, and cilantro. Top with cheese and return to oven for an additional 15-20 minutes, or until done. Serve with spinach and sour cream.

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