

Mexican Pizza

UTENSILS:

Small Mixing Bowl, Large Skillet

INGREDIENTS:

- 1/2, 16 oz can Spicy Fat Free Refried Beans
- 1 cup Salsa, divided (1/2 and 1/2)
- 1 Pouch Pizza Dough
- 1 TBSP chili powder
- 2 Cups Hearts of Romaine Lettuce, shredded (#4)
- 3 Medium Green Onions, thinly sliced
- 1/4 cup Ranch Dressing (or Sour Cream)
- 1/4 Cup Crumbled Tortilla Chips
- 1 Cup Shredded Pepper Jack Cheese (or Monterey Jack Cheese)
- Non-Stick Cooking Spray

Directions:

TO START: Prepare dough to package directions, adding the chili powder to the mix. While dough is rising, spray a cool large skillet with non-stick cooking spray. Dip your fingers in flour and gently spread the pizza dough across the surface of the skillet. Spread the beans across the dough and cover. Cook on Medium heat for 10 minutes, whistle closed. Check the dough for doneness; if the pizza is not done, recover and cook for 1-2 more minutes.

TO FINISH: When done, remove to a round serving tray. Cover with the remaining salsa. Cover with lettuce, tortilla chips, & Cheese. Sprinkle green onions over the top. Drizzle with Ranch Dressing or Sour Cream (this works best when either is place in a squeeze tube). Serve & Enjoy!

NOTES:

