



Mexican Taco Pizza

4-6 servings

Ingredients:

2 Pizza Bases – Can use small cauliflower crusts, tortilla shells, or any pizza crust!

2 cups medium chunky salsa

2 cups black beans or pinto beans, drained

1 ½ cups sharp cheddar

1 cup cherry tomatoes, halved

1 small red onion, sliced

1 avocado, sliced

Fresh cilantro, chopped

1. Preheat the oven to 375°F fan forced. Place the pizza bases on 2 baking trays. Spread 3-4 tbs salsa over each pizza base. Place the beans in a bowl and lightly mash. Divide mashed beans between the pizza bases.
2. Sprinkle a quarter of the cheese over the pizzas. Top with tomato and sliced onion. Sprinkle with the remaining cheese. Bake the pizzas for 10-15 minutes or until the cheese is melted and golden.
3. Serve the pizzas topped with avocado, cilantro and additional toppings such as sour cream, hot sauce and lime wedges.