

C's Mexican Pizza

Yields: two regular size cookie sheets worth of pizza's

Prep Time: 45 minute

Cooking Time: 15 minutes max.

Ingredients:

You'll have to go to Trader Joes and the regular market for the ingredients.

- 1 bag of pizza dough from Trader Joes**
- 1 large can of Vegetarian Refried Beans**
- 3 Packages of Taco Seasoning**
- 1 small container Light Sour Cream**
- 2 pounds Ground Lean Turkey**
- 1 16 oz. bag of shredded Jack Cheese (Pepper Jack is good too!)**
- 1 large yellow onion chopped in small pieces**
- 4 Roma tomatoes sliced thin in rounds**
- 1/4 purple onion chopped or in thin slices, your choice**
- 1 bunch Cilantro chopped**

Directions:

Allow pizza dough to sit out on your counter until room temperature out of bag on a floured surface covering dough with a warm, damp dish towel.

Preheat the oven to 400°

- 1. Empty can of beans into a large pot over low-medium heat. Immediately add 1 package of Taco Seasoning, and container of sour cream. As it heats you'll be able to blend easier. Allow to remain on low heat while you prepare the meat. When all melty, remove from heat and set aside.**
- 2. In a large skillet with 1 1/2 Tbsp. Canola Oil, saute´ the chopped yellow onion on high. Add the turkey and brown. Drain the fat. Reduce heat to medium. Add the 2 remaining packages of Taco Seasoning and follow directions. When most of the liquid has evaporated, remove from heat and set aside.**

3. Split dough into two. Roll out each ball on a floured surface until very thin and spread out over lightly Olive Oil (spray works well) coated baking sheet. you can get each half to cover each pan, just be patient and manipulate the dough. Use a sharp knife to score the dough about every four inches so it doesn't bubble. Pre-bake the dough about 5 minutes or until it is no longer soft.

4. Once dough is ready place the pans on your counter and begin assembling the pizzas.

Spread out the beans evenly over both dough pans until you have used it all.

Measure out a bunch of rectangles on each pan. Make one pan 3 unit rectangles and one pan 4 unit rectangles.

3 Unit Pan	4 Unit Pan
approx. 3" X 5" rectangle 4 oz. turkey 1 oz. shredded Jack 1 tomato slice	approx. 4" X 6" rectangle 5 1/2 oz. turkey 1 oz. shredded Jack 2 tomato slices

5. Put each prepared pan back into the oven for about 12 - 15 minutes, or until the dough looks crisp and the cheese is bubbling.

6. Remove from heat and sprinkle purple onion and cilantro on top how you like onto each pizza rectangle.

Enjoy!