

# Muy Delishioso Senora C's Mexican Pizza

**Yields:** 2 pizza's

## **Ingredients:**

- 2 Mama Mary's Whole Wheat Thin & Crispy Pizza Crusts
- 1 30 oz. can Vegetarian Refried Beans
- 1 pk. Ground Turkey Breast Meat
- 1 pk. Lean Ground Turkey Meat
- 3 packs Taco Seasoning, divided
- 1/3 c. Light Sour Cream
- 3 c. Shredded Mexican Blend Cheese, divided
- 1 c. purple onion, chopped
- 1 c. cilantro, finely chopped
- 4 Roma tomatoes, thinly sliced

**Directions:** Pre heat oven to 400°

- Step 1:** Prepare beans by emptying can into a medium sized pot. Add 1 pack Taco seasoning, ½ c. shredded cheese and the sour cream. Heat over med-low heat until bubbly; stirring occasionally.
- Step 2:** Prepare taco meat as instructed on remaining 2 packages of taco seasoning by combining both type of turkey meat into one large skillet. Follow directions.
- Step 3:** While beans and taco meat are cooking, prepare tomatoes, onion and cilantro as instructed. Set all aside.
- Step 4:** When beans are done, remove from heat. When taco meat is done, remove from heat. Place both crusts on a large baking sheet or stone. Spread out beans onto the crusts evenly. Then spread out the taco meat evenly over-top of beans. Next, sprinkle the remaining cheese. Place the sliced tomatoes over-top of cheese. Lastly, sprinkle the onions and cilantro.
- Step 5:** Place completed pizza's into pre heated oven for 15 - 20 minutes, or until cheese is melted and bubbly.