



Bubbie's MEXICAN PIZZA

on pre-made
pizza dough



Cooking
with Herbs
for Health,
Flavor &
Tradition



INGREDIENTS:

- 1 premade pizza dough (12–14 inches)
- ½ cup refried beans
- ½ cup salsa
- 1 cup cooked seasoned ground beef or shredded chicken (optional)
- 1 cup shredded Mexican blend cheese
- ½ cup black beans, rinsed and drained
- ¼ cup red onion, finely chopped
- ¼ cup diced tomatoes
- 1 jalapeño, sliced (optional)
- ¼ cup sliced black olives (optional)
- Fresh cilantro, chopped (for garnish)
- Sour cream or crema (for drizzling)

INSTRUCTIONS:

Preheat oven according to the dough package directions.

- 1 Roll or stretch the dough onto a pizza pan or baking sheet.
- 2 Spread refried beans evenly over the dough, leaving a small border.
- 3 Add salsa over the beans.
- 4 Sprinkle with cooked ground beef (or chicken) and Mexican blend cheese.
- 5 Top with black beans, red onion, tomatoes, jalapeño, and olives.
- 6 Bake until the crust is golden and the cheese is melted and bubbly (12–15 minutes, or per dough package).
- 7 Remove from oven. Garnish with fresh cilantro and drizzle with sour cream or crema. Slice and enjoy!

BENEFITS:

- Packed with protein and fiber for lasting energy.
- Beans and tomatoes support heart health.
- Herbs and spices aid digestion and boost immunity.
- A family-friendly way to enjoy bold flavor and wholesome ingredients.

EXTRA HERBAL BOOST

Add any of these before baking:



Cilantro



Oregano



Chives



Green onions



Chipotle powder



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