



Nutrition Facts

Serving Size	1/12 pizza
Amount Per Serving	
Calories	160
% Daily Value	
Total Fat	6g9%
Saturated Fat	g0%
Cholesterol	mg0%
Sodium	710mg30%
Total Carbohydrate	22g7%
Dietary Fiber	2g8%
Protein	5g10%
Vitamin A	%
Calcium	%
Vitamin C	%
Iron	%



Total Time  
**40 MIN.**

Serving Size  
**1/12 PIZZA**

Difficulty  
**EASY**

Yields  
**12**

Sautéed peppers, black beans, Cheddar cheese and Pace salsa complement traditional pizza ingredients to create a fusion menu item that will excite a variety of customers.



**Tip**

- Drizzle with sour cream before serving.
- Serve with guacamole as a dipping sauce.

Tips:

**INGREDIENTS**

	WEIGHT	MEASURE
canola oil	1 tsp	15 mL
thinly sliced red pepper	1/2 cup	125 mL
thinly sliced green pepper	1/2 cup	125 mL
Tex-Mex seasoning	1 tbsp	15 mL
pizza dough	1 lb	500 g
Pace Picante Salsa Mild	1/2 cup	125 mL
pizza sauce	1/2 cup	125 mL
shredded mozzarella cheese	1 cup	250 mL
shredded Cheddar cheese	1 cup	250 mL
black beans	1/2 cup	125 mL
sliced green onions	1/4 cup	60 mL
fresh cilantro leaves	1/4 cup	60 mL

**INSTRUCTIONS**

1. Heat oil in large skillet set over medium-high heat; sauté red and green peppers, and Tex-Mex seasoning for about 5 minutes or until peppers are tender-crisp. Let cool completely.
2. Lightly grease and flour 16-inch (40 cm) pizza pan. On lightly floured surface, roll out dough to fit pan. Transfer dough to prepared pan, stretching dough to edge of pan.
3. Stir salsa with pizza sauce; spread over dough, leaving 1/2-inch (2 cm) border all around. Toss mozzarella with Cheddar; sprinkle over top. Scatter pepper mixture and black beans over pizza.
4. Bake in 450°F (230°C) oven for 15 to 18 minutes or until pizza is golden brown. Sprinkle with green onions and cilantro. Slice into 12 equal slices.