

Tex-Mex Sausage Flatbread Pizza



Ingredients

½ lb / 250 g fresh pork sausages (Italian or Chorizo)
1 cup / 250 mL refried beans
3 Tbsp / 45 mL ready-to-use salsa
2 prepared flatbread pizza crusts or 3 naan breads
1 large sweet bell pepper, seeded and chopped
½ green bell pepper, seeded and chopped
¼ - ½ small red onion, sliced into thin wedges
½ - 1 jalapeno pepper, seeded and thinly sliced
2 cups / 500 mL shredded mozzarella or Tex-Mex cheese
½ avocado, peeled, pitted and diced
Chopped fresh cilantro for garnish

Directions

1. Preheat oven to 350°F.
2. Remove casings from sausages.
3. In nonstick skillet, cook sausage meat over medium heat until no pink remains, breaking up larger pieces with spatula, about 15 minutes.
4. In small bowl, combine refried beans and salsa. Divide evenly between pizza crusts or breads, and spread mixture to within ½-inch of edge.
5. Sprinkle with cooked sausage meat, chopped peppers, onion, jalapeno and cheese.
6. Place pizzas on baking sheet. Bake in preheated oven until cheese is melted and bubbly, 10-12 minutes.
7. Remove pizzas from oven and let cool 2-3 minutes.
8. Sprinkle pizzas with avocado and cilantro. Slice and serve immediately.

Additional Info

- **Cut:** Sausage

- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 10-12
- **Number of Servings:** 2-4