

Mexicana Pizza with Avocado Topping



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Total time: 45 min

Preparation: 5 min

Cooking: 40 min

Created by: QAST

Serves: 12

Category: Hot Meals

RRP: \$4.50 ea

Level: Medium

This price is provided as a guide only and should be checked before using it as a listed menu price.

Ingredients

- 1 tbsp Olive oil
- 1 unit Onion, diced
- 1 tsp Garlic, crushed
- 1 tbsp Paprika
- 1 unit Crushed tomatoes, 425g can
- 1 unit Red kidney beans drained, 425g can
- 0.5 cup Mozzarella cheese, reduced fat
- 1 unit Capsicum, deseeded and diced
- 12 unit Pizza base, small single serve
- Kg Avocado dip (see snack recipe)

Recipe

1. Heat oil in a non-stick pan over medium heat, add onion, garlic and seasoning. Cook for 5 minutes.
2. Add tomatoes and beans and simmer for 10 minutes, or until liquid has evaporated.
3. Spread mixture on top of the pizza bases, top with mozzarella cheese and capsicum.
4. Bake in oven at 200 °C for 20-25 minutes.

Full description

Freshly made pizza topped with Mexican tomato sauce base, kidney beans, capsicum, cheese and

avocado dressing.

Variations

Using 12 inch frozen pizza bases instead of smaller individual pizzas as pictured, you get six good slices from each. Left over slices are great for late orders and serving to staff and volunteers. Avoid too much topping as it can make the pizza soggy and difficult to eat.

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