



Traditional Mexican Thin-Crust Pizza

Ingredients:

-Dough:

- 2 ½ Cups Bob's Red Mill Whole Grain Flour
- 1 ½ Tbsp. Sugar
- 1 Cup Water
- 1 Tbsp. Yeast
- 3 Tbsp. Olive Oil
- 1 Tsp. salt

-Sauce:

- 1 Cup Tomatillas (Roasted in olive oil with husks)
- 2 Cloves Garlic
- ¼ Cup Caramelized Onion
- ¼ Jalapeño
- Cumin, Salt and Pepper to taste
- ¼ Cup Cilantro Chopped

-Toppings:

- 1/3 Cup Rough Chopped Spinach
- ¼ Cup Tomatoes Diced w/out seeds
- ½ Cup Caramelized Onions
- ¾ Cup Red, Green, Yellow Bell Peppers
- ¼ Cup each of Black and Pinto Beans
- ½ an Avocado
- 1 ½ Tbsp. finely ground fritos
- Lisannatti Foods Alternative Cheese
 - 1 Cup Soy Jalapeno Cheddar Jack Cheese
 - 1 Cup Soy Mozzarella Cheese

Directions:

Put sugar in bottom of bowl and add warm water, letting sugar dissolve. Sprinkle in yeast and let sit for 5 minutes. Add olive oil and salt and mix in one cup of flour at a time. Knead for 5 minutes and shape into ball and cover with olive oil for 10 minutes. For toppings, roast tomatillos until completely softened and remove husks. Add remaining ingredients into food processor until smooth and strain. From there, roll out dough balls into a thin crust and place crust into 425° oven until it bubbles. Spread avocados and sauce on cooked dough, along with cheese and toppings. Bake until cheese melts.