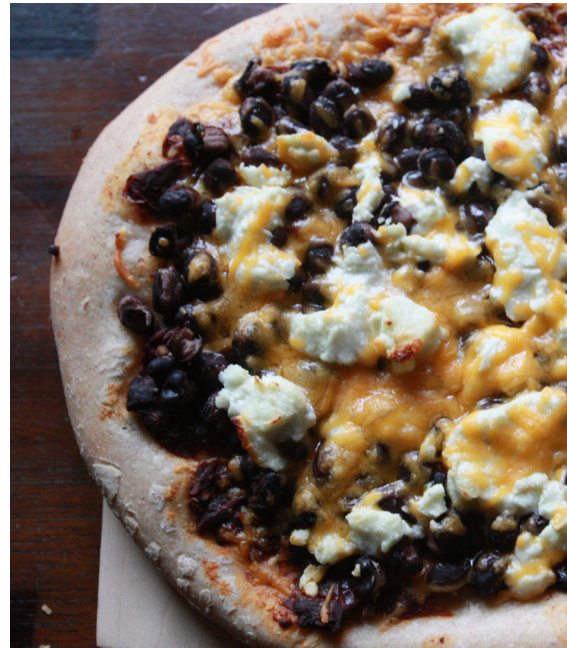


Chipotle Black Bean Pizza

By Maris Callahan

➔ Pizza is a meal that is very much associated with Italian tradition. Said to have originated in Naples, pizza is typically an oven-baked, flat, disc-shaped bread topped with a tomato sauce and cheese (usually mozzarella). From there, the definition gets a little blurry.

Pizza takes on many different forms in various parts of Italy and around the world. This Mexican-inspired pizza substitutes chipotles for tomatoes or tomato sauce, lending it heat and a warm smoky Tex-Mex flavor.



Ingredients

Serves 4

1 lb whole wheat pizza dough (store-bought or homemade)

¼ cup canned chilis in adobo sauce, chopped

1 cup black beans

4 oz goat cheese

½ cup cheddar cheese, shredded


Olive oil, for drizzling

Sea salt, for sprinkling

Salsa, optional

Sour cream, optional

Sliced avocado, optional

 **Tip:** Substitute soy cheese to make this a vegan dish, or gluten-free dough for a gluten-free pizza.

Directions

Step 1: Preheat oven to 475 degrees F. Divide pizza dough into two separate pieces, each roughly the size of your fist. Roll each crust out into a rough circle about 8" wide.

Step 2: Place crusts onto a sheet pan drizzled with olive oil. Brush crust with olive oil, then sprinkle with crushed sea salt.

Step 3: Spoon an even amount of chopped chipotles in adobo sauce on each crust and spread evenly. Top with the black beans and goat cheese. Sprinkle with cheddar cheese.

Step 4: Bake for 15 to 17 minutes, or until crust is golden brown and cheese is bubbly.

Step 5: Remove from the oven and top with salsa, sour cream, and sliced avocado, if desired. Serve immediately.