

Taco Pizza

Ingredients

- 1/2 cup SANTITAS® Hot Salsa
- 1/2 cup lightly crushed SANTITAS® Yellow Corn
- 12 oz storebought pizza dough
- 1 cup shredded Monterey Jack cheese
- 1 chorizo sausage, casing removed, cooked and crumbled
- 3/4 cup shredded lettuce
- 1/4 cup quartered cherry tomatoes
- 1/4 cup sliced red onion
- 1/4 cup sour cream
- 1 tbsp finely chopped fresh cilantro

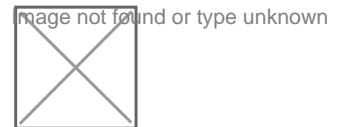
How to make it

1. Preheat oven to 450°F.
2. On lightly floured work surface, roll out pizza dough to 10-inch round. Transfer to pizza pan.
3. Spread SANTITAS® Hot Salsa over top, leaving 1/2-inch border. Sprinkle evenly with Monterey Jack cheese. Top with sausage.
4. Bake for 18 to 20 minutes or until crust is golden brown and cheese is melted and bubbly.
5. Slice pizza into wedges. Garnish with lettuce, tomatoes, onion, crushed SANTITAS® Yellow Corn. Drizzle with sour cream and garnish with cilantro.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	25 min	40 min	2

Made with



SANTITAS® Hot Salsa