



SOUTHWEST REFRITO PIZZA

Spice up lunch with this Southwest Refrito Pizza! Packed with chipotle refried beans, tangy BBQ sauce, melty mozzarella, and fresh veggies, all on a whole grain pizza dough. It's a meatless option that's bursting with flavor and fun!

Yield: 1 Pizza

INGREDIENTS

RICH'S 6" Fresh 'n Ready Whole Grain Rich Individual Oven Rising Sheeted Pizza Dough, 120 3.25-Oz (#21973)

1/4 C Chipotle refried beans

1 tbsp. BBQ Sauce

1/4 C Mozzarella cheese, shredded

1 Pinch Cilantro

2 tbsp. Bell Peppers, diced

DIRECTIONS

- 1 Remove pizza dough from freezer and let thaw (up to 2 hours at room temperature)
- 2 Apply a layer of chipotle refried beans to the bottom of the pizza
- 3 Top with mozzarella cheese and diced bell peppers

CHEF NOTES

This recipe provides 2.5 oz grain eq., 2 MMA, and 1/2 Red/Orange Veg per 1 pizza in accordance with USDA guidelines for child nutrition.



- 4 Bake pizza: CONVECTION OVEN: 375°F (190°C) FOR 8 -10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4-6 MINUTES.
- 5 Allow pizza to set for one minute
- 6 Finish pizza with BBQ sauce and cilantro
- 7 Serve while hot!