

Food Babe's Mexican Pizza



Prep Time:	Cook Time:	Total Time:	Serves:
10 mins	15 mins	25 mins	3

<https://foodbabe.com/mexican-pizza>

Ingredients:

- 6 [sprouted corn tortillas](#)
- 1 ½ cups salsa
- 2 cups cooked black beans
- 1 green bell pepper, chopped
- ½ yellow onion, chopped
- ½ jalapeño pepper, thinly sliced
- 1 cup cheddar cheese, shredded
- 1 teaspoon chili powder
- 2 cups romaine lettuce
- 1 lime
- 1 avocado, peeled and sliced

Instructions:

1. Preheat oven to 400° F.
2. As oven is preheating, place corn tortillas on rack in oven for 3-4 minutes (until tortilla becomes hard but not crisp).
3. Remove corn tortillas and first top with ¼ cup salsa, a sprinkle of chili powder, ⅓ black beans, green peppers, onions, cheese and ending with 3 slices of jalapeño.
4. Place tortillas back in oven and bake for 8-10 minutes.
5. Remove from oven and serve with a slice of lime, chopped romaine, avocado or sour cream.

Notes:

- Choose all organic ingredients if possible - the corn is mandatory to avoid GMOs