

## Mexican Pizza

**Prep: 20 minutes • Grill: 5 minutes**

**Serves: 4**

- 2 tablespoons olive oil
- 2 medium tomatoes, chopped
- ½ small white onion, finely chopped (about ½ cup)
- 3 cups fresh corn kernels (from about 6 ears) or frozen whole kernel corn
- ¼ teaspoon salt
- 3 tablespoons drained and chopped pickled jalapeño peppers
- ½ cup sour cream
- ¼ cup mild enchilada sauce
- 2 cans (15 ounces each) black beans, drained, ¼ cup drained liquid reserved
- 4 (8-inch) flour tortillas
- 2 cups finely shredded Cheddar Jack cheese blend
- ½ cup chopped fresh cilantro leaves

**1.** Prepare outdoor grill for direct grilling over medium-low heat. In large nonstick skillet, heat oil over medium-high heat. Add tomatoes, onion, corn and salt; cook 5 minutes, stirring occasionally. Stir in jalapeños.

**2.** Meanwhile, in small bowl, stir together sour cream and enchilada sauce. In medium bowl, coarsely mash beans with reserved liquid.

**3.** Place 2 tortillas in single layer on each of 2 rimmed baking pans. Spread about ½ cup beans over each tortilla. Evenly distribute corn mixture over beans and top with cheese.

**4.** Place pizzas on hot grill rack; cover and cook 5 minutes or until cheese melts and tortillas are crisp, rotating pizzas occasionally. Transfer pizzas to same baking pans. To serve, cut each pizza into 6 wedges; drizzle with sour cream mixture and sprinkle with cilantro.

*Approximate nutritional values per serving: 754 Calories, 32g Fat (15g Saturated), 64mg Cholesterol, 1907mg Sodium, 90g Carbohydrates, 12g Fiber, 32g Protein*

