

MINI MEXICAN PIZZAS



ALL YOU NEED:

- 4 medium whole wheat tortillas
- 1 tsp cumin
- 1 tsp paprika
- 1 can refried black beans
- 1 cup Mexican shredded cheese
- 1 cup plain Greek yogurt
- Toppings of your choice: diced onions, olives, tomatoes, peppers, avocados etc.



ALL YOU DO:

1. Preheat oven to 400F. On a baking sheet or pizza stone, lay out tortillas and bake alone to crisp for 10 minutes.
2. While tortillas are crisping, stir 1 can of refried black beans with 1 tsp cumin and 1 tsp paprika until well blended.
3. When tortillas are out and cool enough, add layer of black beans to tortillas, add veggies of choice and top with cheese. Place pizzas back in oven for 10 minutes or until cheese bubbles.
4. Finish by piping on a swirl of plain Greek yogurt using a Ziploc bag. Enjoy!