



Makes one 12-inch pizza
Preparation Time: 25 minutes
Cook Time: 10 minutes

INGREDIENTS:

½ of a 12-oz. package firm silken tofu

3 tablespoons lime juice

½ teaspoon lime zest

¼ teaspoon garlic powder

3 to 4 tablespoons unsweetened, unflavored plant-based milk

2 cups multicolor bell pepper strips

1 4-inch portobello mushroom, sliced (2 cups)

½ cup sweet onion strips

2 teaspoons salt-free fajita seasoning

[1 recipe Homemade Oil-Free Pizza Dough](#)

1 15-oz. can no-salt-added black beans, rinsed and drained (1½ cups)

¼ cup oil-free salsa

¼ cup chopped fresh cilantro

Lime wedges

Fajita Pizza

No need for tortillas when you want to enjoy the flavors of fajitas—this scrumptious Southwestern pizza serves up all your favorite fajita fillings on a hearty whole wheat crust. A zesty **black bean** mash stands in for traditional tomato sauce, while a colorful assortment of bell peppers, onions, and portobello **mushrooms** cooked in spicy seasonings adorn the creamy base. After baking it to golden-brown perfection, top the fajita pizza with a homemade lime crema and fresh cilantro leaves for the ultimate fusion of Tex-Mex and Italian favorites. Pro tip: You could also grill the veggies whole for an extra-smoky taste, then slice and toss them with the fajita seasoning.

For more inspiration, check out these tasty ideas:

- [Buffalo Cauliflower Pizza](#)
- [Thai Green Curry Pizza](#)
- [Individual Grilled Pesto Pizzas](#)
- [Mini Deep-Dish Pizza Pies](#)

By Ellen Boeke

- 1 For Lime Crema, in a small food processor or blender combine tofu, 1 tablespoon of lime juice, the lime zest, and garlic powder. Process until smooth, gradually adding plant-based milk until crema is the consistency of sour cream. Cover and chill until ready to use.
- 2 Preheat oven to 400°F. In a large skillet cook the bell pepper, mushroom, onion, and fajita seasoning over medium-high 7 to 8 minutes or until vegetables are softened, stirring frequently and adding water, 1 to 2 tablespoons at a time, as needed to prevent sticking.
- 3 Place [Oil-Free Pizza Dough](#) on a large piece of parchment paper and roll into a 12-inch circle. Prick with a fork. Transfer dough (and parchment) to a baking sheet. Bake 8 minutes.
- 4 Meanwhile, in a bowl mash together beans, salsa, and the remaining lime juice. Spread bean mixture over crust, leaving a ½-inch border. Top with pepper mixture. Bake 8 to 10 minutes or until crust is golden and crisp. Drizzle with Lime Crema and sprinkle with cilantro. Serve with lime wedges and, if you like, additional salsa.