



Makes 1 12-inch Pizza
Cook Time: 20 minutes

INGREDIENTS:

1 (12-inch) precooked whole-grain pizza crust

1 cup [Enchilada Sauce](#)

1 cup cooked or canned black beans, rinsed and drained

1 red bell pepper, seeded and finely diced

1 large avocado, pitted, peeled, and diced

½ cup chopped fresh cilantro

South-of-the-Border Pizza

I love pizza! And I like to surprise my guests by making pizzas you'll never find at your local pizza place. This one is always a hit with my friends—and me!

From *The Forks Over Knives Plan*

By Del Sroufe

- 1 Preheat the oven to 350°F.
- 2 Place the pizza crust on a pizza stone or large baking sheet. Spread the enchilada sauce over the crust. Sprinkle the black beans and bell pepper over the sauce.
- 3 Bake until the crust is lightly browned around the edges, about 15 minutes. Remove the pizza from the oven. Scatter the avocado over the pizza and sprinkle with the cilantro. Slice and serve.