



Barbecue Corn Pizza

Servings	4 servings
Prep Time	0 hours, 15 minutes
Cook Time	0 hours, 20 minutes

Summary

Forgive the dash-of-that-dash-of-that style of this recipe, but when I hack things together on my own, that's how I cook. Especially with pizza, you can't be afraid to experiment and customize a recipe to your tastes. I mean, it's just pizza! This recipe assumes you'll either be buying dough pre-made at the store or creating your own with a recipe like this:

"http://www.localdish.net/recipes/wheat_pizza_dough(http://www.localdish.net/recipes/wheat_pizza_dough)":http://www.localdish.net/recipes/wheat_pizza_dough

Ingredients

1 batch pizza dough, enough for two very thin-crust pizzas
Barbecue sauce, at least 1/2 cup
1 ear fresh corn, cut from the cob
1 can black beans, rinsed, drained and dried
1 jalapeno, minced
2 green onions (optional)
Cheddar cheese
Mozzarella cheese
Fresh cilantro, minced (optional)

Instructions

1. Preheat oven to 400.
2. Split the pizza dough in half, and stretch each half over one rimmed baking sheet. Press into the pan to form crusts. Use a fork to puncture air holes in each crust, and sprinkle with salt and pepper. Bake crusts for 8-10 minutes until crust is firm to touch but not yet browning. Set aside to slightly cool.
3. Meanwhile, mix together corn, beans, jalapeno and green onions (if using). Divide into two bowls, one for each pizza.
4. Spread a very thin layer of barbecue sauce over each crust. Top with a layer of corn/bean mixture. Grate a layer of cheddar cheese and a layer of mozzarella cheese. Top with another layer of corn/bean mixture, then another sprinkling of mozzarella cheese. Repeat with second pizza.
5. Return to the oven to bake for an additional 8-10 minutes, until crust is brown and cheese is bubbly. Sprinkle with cilantro, cut and serve.

Sources

A Local Dish original -

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