



Mexican Puff Pastry Pizza



Ingredients:

Puff pastry sheet, store bought, frozen
3-5 tbsp (depending on taste)
Enchilada sauce
¼ cup Corn
Jalapeno, chopped (optional)
¼ cup Chives, chopped
¼ cup Black beans
1 cup shredded Mexican cheese blend
1 Avocado From Mexico, diced
½ cup Sour cream (optional)

Directions:

Thaw puff pastry on counter for 30 minutes. On a cutting board, slightly roll out puff pastry sheet. Top with enchilada sauce, corn, jalapenos, chives, black beans, avocados, & shredded cheese. Bake on lightly greased cookie sheet at 400 degrees for 10-15 minutes or until cheese is bubbly. Drizzle with sour cream and cut into 6 squares.

Makes 6 squares