

GRILLED BLACK BEAN AND CORN BARBECUE PIZZA

Servings	Prep Time	Cook Time
6	30 MIN	30 MIN

Ingredients

- 1/3 cup Nature's Yum® Premium Quality BBQ sauce
- 1 pound prepared pizza dough
- 1 cup shredded mozzarella cheese
- 1 cup canned black beans rinsed
- 1 plum tomato diced
- 2 tablespoons of cornmeal
- 1 cup corn kernels

Servings:

Instructions

1. Preheat the grill to medium
2. In a medium-sized bowl, combine the beans, chopped tomatoes, and corn.
3. On a large baking sheet, sprinkle the cornmeal.
4. Stretch the pizza dough into a 12-inch circle. Place it on top of the cornmeal, so that the bottom of the dough is coated.
5. Move the crust from the baking sheet directly onto the grill.
6. Close the grill's lid and cook about 5 minutes (until the crust is lightly brown and puffed).
7. Flip the crust with a large spatula.
8. Spread the barbecue sauce on the crust.
9. On top of the sauce, sprinkle the tomato mixture and cheese.
10. Close the lid again and cook about 5 more minutes (until the cheese is melted and the bottom of the crust is browned).