

STARTER & SNACK

Mexican Pizza

1 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$1.53	275 kcal

You can never have too many hor d'oeuvre recipes, so give Mexican Pizzan a try. This recipe serves 6. One portion of this dish contains approximately 10g of protein, 8g of fat, and a total of 275 calories. For \$1.53 per serving, this recipe covers 7% of your daily requirements of vitamins and minera...

Ingredients

- ☐ ¼ teaspoon freshly ground black pepper, divided
- ☐ 1 tablespoon unsalted pumpkinseed kernels, toasted
- ☐ 2 tablespoons coarsely chopped fresh cilantro
- ☐ 1 poblano chile
- ☐ 1 large red onion, cut into 1/4-inch-thick slices and separated into rings
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- ☐ 2 ounces 1/2 cup grated sharp white cheddar cheese
- ☐ 7 ounce chipotle chiles in adobo sauce canned
- ☐ 1 tablespoon cornmeal
- ☐ 1 Pizza Dough
- ☐ 2 ounces 1/2 cup crumbled queso fresco
- ☐ ½ teaspoon salt, divided
- ☐ ¼ pound tomatillos, husked and coarsely chopped

EQUIPMENT Food processor, Bowl, Frying pan, Baking sheet, Oven, Pizza pan, Blender, Aluminum foil, Broiler, Ziploc bags

Method

- 1 Preheat oven to 45

- 2 Roll prepared pizza dough into a 12-inch circle on a floured surface.
- 3 Place the dough on a 12-inch pizza pan or baking sheet coated with cooking spray and sprinkled with 1 tablespoon cornmeal. Crimp edges of dough with fingers to form a rim.
- 4 Place onion rings in a large bowl. Lightly spray with cooking spray, and sprinkle with 1/4 teaspoon salt and 1/8 teaspoon black pepper; toss well to coat. Arrange onion on a jelly roll pan coated with cooking spray.
- 5 Bake at 450 for 15 minutes, stirring halfway through; cool.
- 6 Preheat broiler.
- 7 Place poblano chile on a foil-lined baking sheet, and broil 3 inches from heat 8 minutes or until blackened and charred, turning after 6 minutes.
- 8 Place in a zip-top heavy-duty plastic bag, and seal.
- 9 Let stand 15 minutes. Peel and discard skins.
- 10 Cut a lengthwise slit in poblano chile; discard seeds and stem.
- 11 Cut roasted poblano chile into thin strips.
- 12 Sprinkle strips with remaining 1/4 teaspoon salt and 1/8 teaspoon black pepper, and set aside. Reduce oven temperature to 50
- 13 Place chipotles in a food processor or blender, and process until smooth.
- 14 Spread 1/2 tablespoon chipotle puree over the pizza crust using back of spoon. Reserve the remaining chipotle puree for another use. Arrange the chile strips in an even layer over the pizza crust; top with onions, tomatillos, cheddar, and queso fresco.
- 15 Bake at 500 for 17 minutes or until crust is golden.
- 16 Remove pizza from oven, and sprinkle with cilantro and pumpkinseeds.

Nutrition per serving

275

KCAL

10 g

PROTEIN

8 g

FAT

42 g

CARBS

Saturated Fat	3.6 g · 23% of daily needs
Fibre	5.5 g · 22% of daily needs
Sugar	8.6 g · 10% of daily needs
Sodium	805 mg · 35% of daily needs
Cholesterol	16 mg · 5% of daily needs
Vitamin C	19.6 mg · 24% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/mexican-pizza-146936