



Mexican Pizza with *Arriba!*[®] Salsa and Dip

- 1 LARGE BOBOLI PIZZA CRUST
- 1 SMALL ONION (CHOPPED)
- 1 TBSP OLIVE OIL
- 16 OZ *ARRIBA!* MEDIUM RED SALSA
- ½ LB GROUND BEEF,
COOKED AND CRUMBLED
- ½ LB SAUSAGE, COOKED AND CRUMBLED
- ½ LB BACON, COOKED AND CRUMBLED
- 16 OZ *ARRIBA!* BLACK BEAN DIP
- ½ LB BACON, COOKED AND CRUMBLED
- 4 OZ GREEN CHILIES, DRAINED
- 4 CUPS SHREDDED 4 MEXICAN CHEESE
- 1 BUNCH OF FRESH CILANTRO

Sauté onion in olive oil until tender, add salsa, meat, green chilies and stir well until heated. Spread Black Bean dip on pizza crust. Top with shredded cheese. Spread sauce evenly over the cheese. Bake at 400 degrees for 20-25 minutes until cheese is melted, bubbly and begins to brown, reversing pans and racks once during cooking time. Top with chopped fresh cilantro. Serves 10 to 12.