southwestern pizza with jalapeño caesar salad

TOTAL TIM

35 minutes

MAKES 6

SERVINGS



APRON'S ADVICE

To serve this pizza as a party appetizer, use what''s called a "Party Cut." Prepare pizza as directed. Then slice pizza into 2-inch squares.

SHOPPING LIST

Dairy

3 thin slices (2 oz) pepper Jack cheese 1 1/2 cups shredded Mexican-blend cheese

De

8 oz pre-sliced roast beef 1 (12-oz) prepared pizza crust

Dry Grocery

1/4 cup Caesar salad dressing cooking spray
1/3 cup fried peppers/onions
1 tbsp green pepper sauce
1 tbsp hickory-flavor marinade
1/4 tsp kosher salt
1/4 cup refried beans with chilies
3/4 cup seasoned croutons
1/3 cup taco sauce

Produce

1 bag (8-10 oz) romaine salad blend 6 oz sliced portabella mushrooms

Suggested Items

fruit pie jalapeño peppers sliced black olives (to top pizza)



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COOKING SEQUENCE

- Prepare pizza and begin to bake 10 minutes
- About 15 minutes into bake time, prepare salad; serve 25 minutes

southwestern pizza

INGREDIENTS

8 ounces Deli pre-sliced roast beef 1/3 cup fried peppers/onions 6 ounces package sliced portabella

mushrooms (rinsed)

1 tablespoon hickory-flavored marinade

1/4 teaspoon kosher salt

1/8 teaspoon pepper

1 (12-ounce) prepared pizza crust cooking spray

1/4 cup refried beans with chiles

1/3 cup taco sauce

1 1/2 cups shredded Mexican-blend cheese

STEPS

1. Place oven rack in center of oven; preheat to 375°F. Preheat large sauté pan on medium-high for 2-3 minutes. Cut roast beef into 1/4-inch-strips. 2. Place beef, fried peppers/onions, mushrooms, marinade, salt, and pepper in pan. Cover and cook 3-4 minutes, stirring occasionally, or until heated. 3. Meanwhile, place pizza crust on baking sheet; coat crust with cooking spray. Spread refried beans over crust; spread taco sauce over beans. 4. Drain beef mixture; spread evenly over pizza. Sprinkle with cheese. Bake 15–20 minutes or until cheese melts. Let stand 5 minutes; slice and serve.

CALORIES (per 1/6 recipe) 400kcal; FAT 17g; CHOL 50mg; SODIUM 940mg; CARB 37g; FIBER 4g; PROTEIN 22g; VIT A 10%; VIT C 35%; CALC 25%; IRON 10%

jalapeño caesar salad

INGREDIENTS

1/4 cup Caesar salad dressing1 tablespoon green pepper sauce

1 bag romaine salad blend (8–10 oz)

3/4 cup seasoned croutons

3 thin slices pepper Jack cheese (2 oz)

STEPS

1. Whisk salad dressing and pepper sauce together in salad bowl. 2. Add lettuce and croutons. Break cheese into bite-size pieces while adding to salad. Toss and serve.

CALORIES (per 1/6 recipe) 130kcal; FAT 10g; CHOL 10mg; SODIUM 280mg; CARB 6g; FIBER 1g; PROTEIN 4g; VIT A 50%; VIT C 20%; CALC 8%; IRON 4%