



## Spicy Beef & Chorizo Grilled Pizza



This recipe calls for:

### Roasted Garlic

### Tomato, Garlic & Onion Sauce

Prep time

**15 minutes**

Cook time

**15 minutes**

Servings

**4**

### Ingredients

- 1/2 pound Mexican-style pork chorizo, removed from casing
- 1 jar RAGÚ® Simply Roasted Garlic
- 1 teaspoon finely chopped chipotle peppers in adobo
- 1/4 cup olive oil
- 2 cloves garlic, minced
- 4 small pre-baked thin pizza crusts (7 ounces each)
- 1 pound shredded Chihuahua cheese
- 4 ounces queso fresco, crumbled
- 1 large avocado, cut into 1/2-inch pieces

1 cup chopped fresh cilantro  
1/2 cup crema or sour cream

## **Instructions**

1. Preheat grill to medium-high heat.
2. Cook chorizo in medium non-stick skillet on medium-high heat 5-7 min. or until crisp, breaking up any large pieces; drain. Stir in sauce and chipotle peppers.
3. Combine oil and garlic in small bowl; brush onto both sides of pizza crusts. Working with 2 crusts at a time, grill top-side down, 1-2 min. or until lightly browned.
4. Reduce heat to medium; carefully flip crusts over with tongs. Top each with ¼ of the sauce mixture and Chihuahua cheese. Grill 2-3 min. or just until cheese is melted. Carefully slide finished pizzas onto large cutting board or platter. Repeat with remaining crusts and toppings.
5. To serve, top evenly with queso fresco, avocados, cilantro and crema.

Tips: Mexican chorizo is a highly seasoned raw sausage, different from the cured, ready-to-eat Spanish-style chorizo. Substitute shredded Mozzarella or Monterey Jack cheese for the shredded Chihuahua cheese.