

# Grilled Mexican Pizza with Salsa Verde and Chorizo

Yield: 2 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-pizza-recipe-with-cornmeal-crust>

## Ingredients:

- 1/4 cup dry white wine room temperature
- 3/4 cup warm water
- 1 1/2 ounces fresh yeast
- 1 tablespoon honey
- 1 teaspoon salt
- 2 tablespoons olive oil divided
- 3 1/2 cups flour divided
- 2 tablespoons cornmeal
- 9/16 salsa verde store bought or homemade\*
- 1 cup oaxaca cheese shredded, or Monterey Jack
- queso fresco crumbled
- 1 chorizo sausage link, diced, about 3 ounces
- 1/2 cup cherry tomatoes assorted, halved
- 1/3 cup sun dried tomatoes packed in oil sliced
- green onions thinly sliced
- fresh cilantro chopped
- 1 1/2 pounds tomatillos husked and rinsed, 12-15
- 1/2 Vidalia onion large
- 1 poblano pepper
- 1 jalapeño pepper optional
- 6 garlic cloves unpeeled
- 3 tablespoons olive oil
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 lime large, juice and zest
- 1/2 fresh cilantro packed cup
- 2 teaspoons honey

## Nutrition:

1. Calories: 1860 calories
2. Carbohydrate: 236 grams
3. Cholesterol: 130 milligrams
4. Fat: 75 grams
5. Fiber: 20 grams
6. Protein: 59 grams
7. SaturatedFat: 26 grams
8. Sodium: 3730 milligrams
9. Sugar: 38 grams

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