

Pulled Pork Mexican Pizza

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/pulled-pork-mexican-pizza-recipe>

Ingredients:

- 1 cup pulled pork Slow Cooker Mexican Spiced
- 1 cup refried black beans
- 1/2 tablespoon cumin
- 1/2 tablespoon chili powder
- 1/2 tablespoon garlic powder
- 1 teaspoon salt
- 2 tablespoons hot sauce I use Cholula
- 3/4 cup butternut squash
- 1/2 red onion
- 1/4 cup cilantro
- 1/2 jalapeno Remove seeds to make less spicy
- 1/2 cup colby jack cheese Reduced Fat
- 1/4 cup Monterey Jack cheese
- 1/4 cup feta cheese Reduced Fat
- 14 ounces wheat Homemade Whole, Pizza Dough or Pre-Made Whole Wheat Pizza Crush, I use Boboli

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 87 grams
3. Cholesterol: 30 milligrams
4. Fat: 12 grams
5. Fiber: 4 grams
6. Protein: 25 grams
7. SaturatedFat: 6 grams
8. Sodium: 1300 milligrams
9. Sugar: 2 grams

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