

taco pizza

1 package soy crumbles or 'gimme lean', burger style
1 tbsp cumin
1 tsp chili powder
1/4 tsp cayenne
1 head lettuce
1 can chopped black olives
2 scallions - chopped
1 tomato - chopped
1 cup soy sour cream
1 1/2 cups refried beans (black or pinto)
1/2 cup hot sauce
salsa (of your choice)
salt and pepper
olive oil
pizza crust

heat your oven to 400 degrees.

in a small skillet, heat 1 tbsp olive oil. add your soy crumbles, cumin, cayenne and chili powder. you may need to add a little water to get everything mixed together. set to the side once heated through.

in a small saucepan add your beans and heat until soft and easy to stir. spread the beans onto the crust first, then the soy crumbles. put in oven for 15-18 minutes, or until crust is nice and browned, then remove.

layer on top: hot sauce, soy sour cream. lettuce, tomatoes, salsa, olives, and scallions.

enjoy!