

RECIPE OF THE WEEK: PALEO EDITION

Mexican Meatza

Ingredients:

Meat Crust:

1lb ground beef
2 tsp chili powder
½ tsp cumin
½ tsp paprika
½ tsp salt
2 cloves garlic, crushed

Toppings:

½ - ¾ cup of your favorite salsa
green bell pepper, cut into thin strips
red onion, cut into thin strips
avocado, diced
garnish: fresh lime, chopped fresh cilantro

Instructions:

Preheat the oven to 400F. In a large bowl, mix the ground beef with the crust seasonings until combined.

Crust: Divide the meat in half, roll into a ball, and press evenly into an 8- or 9-inch round pie pan. Cover only the bottom of the pan and smooth the meat with damp hands until it's an even thickness. Repeat with the other piece of "Crust." Bake for 10-15 mins, until the meat is cooked through and the edges are brown. Leaving the oven on, remove the meat crusts from the oven and allow them to cool in the pan.

Assemble: Cover a large baking sheet with parchment paper or aluminum foil and place the meat crusts on the baking sheet. Spread about ¼cup salsa on each meat crust, leaving ½-inch border around the edges. Arrange the peppers and onions on top, pressing them gently into the salsa. Pop the pizza back into the oven for 10-15mins, until hot and browned to your liking.

Garnish: Remove from the oven and sprinkle with diced avocado, then squeeze a little fresh lime juice over the top and sprinkle with chopped cilantro.

Time: Prep - 15 mins, Bake - 30 mins

Makes 2 6-inch individual meatzas, enough for 2-4 servings

Compliments of *Melissa Jouliwan* of theclothesmakethegirl.com

