

**ANOTHER DELICIOUS RECIPE FROM WNEP...**

**SOUTH OF THE BORDER PIZZA**

1 pkg. [8½-oz.] corn muffin mix	3 Tbsp. chopped green pepper
1 [16-oz.] can or 2 cups refried beans	3 Tbsp. sliced green onions
¾ cup shredded cheddar cheese	½ avocado, peeled and sliced
¾ cup shredded Monterey Jack Cheese	1 tomato, chopped
1 cup tomato sauce	

1. Preheat oven to 400°F. Make corn bread according to package directions, reducing milk to ¼ cup.
2. Spread batter evenly in 14" pizza pan that has been sprayed with cooking spray.
3. Bake 20 minutes, remove from oven and reduce oven to 350°F.
4. Spread refried beans over cornbread. Sprinkle with half of the cheeses.
5. Combine tomato sauce, green pepper and onion or substitute 1½ cups salsa. Spoon over refried beans.
6. Sprinkle with remaining cheese. Bake 15 minutes or until cheese melts. Garnish with avocado slices and chopped tomato.

Makes 8 servings