Nacho Libre pizza

¼ cup cornmeal for rolling pizza dough

Olive oil (for pizza dough)

1 ball pizza dough

1 cup refried beans

1 cup salsa

1 ½ cups cooked ground beef or shredded leftover chicken

1 tbsp chili powder

1 ½ cups grated jalapeño Jack cheese

½ cup sliced black olives, drained

½ cup frozen corn kernels, thawed

Pickled jalapeño slices (for garnish)

2 tbsp chopped fresh cilantro

For pizza dough

Take out the middle oven rack and preheat the oven to 450 F. Sprinkle your work surface with the cornmeal. Knead the pizza dough to combine it with the cornmeal. Once well combined, gather the dough into a ball and drizzle a little olive oil on your work surface. Put the ball onto the olive oil and drizzle a little olive oil over the ball. Flatten and stretch the dough out on your work surface to the desired pizza size. Transfer the dough to the oven rack and bake in the oven for 10 minutes. Take it out of the oven and flip it over.

For toppings

Spread the surface of the pizza dough with the refried beans. Top with the salsa, meat, chili powder, cheese, olives and corn. Put the pizza back in the oven for 8 minutes. Remove and slice into pieces, and top with the jalapeño slices and the chopped cilantro.