

Taste of Home



# Cornbread Pizza Wheels

★★★★★

*This hearty, colorful snack looks like you spent a lot of time, but it's simple to make. —Patrick Lucas, Cochran, Georgia*

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**TOTAL TIME:** Prep: 25 min. Bake: 15 min.

**YIELD:** 2 pizzas (8 servings each).

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## Ingredients

1 pound ground beef

1 can (16 ounces) kidney beans, rinsed and drained

1 can (8 ounces) tomato sauce

4 teaspoons chili powder

1 jar (4 ounces) diced pimientos, drained

1 can (4 ounces) chopped green chilies, drained

1 cup shredded cheddar cheese

2 tablespoons cornmeal

2 tubes (11-1/2 ounces each) refrigerated cornbread or plain twists

Shredded lettuce, sliced tomatoes and sour cream

## Directions

1. In a large skillet, cook beef over medium heat until no longer pink; drain. Add beans, tomato sauce and chili powder. Simmer, uncovered, until liquid has evaporated. Remove from the heat; cool. Stir in the pimientos, chilies and cheese; set aside.
2. Sprinkle two greased 14-in. pizza pans with cornmeal. Pat cornbread dough into a 14-in. circle on each pan. With a sharp knife, cut a 7-in. "X" in the center of the dough. Cut another 7-in. "X" to form eight pie-shaped wedges in the center.
3. Spoon filling around edge of dough. Fold points of dough over filling; tuck under ring and pinch to seal (filling will be visible).
4. Bake at 400° for 15-20 minutes or until golden brown. Serve with lettuce, tomatoes and sour cream.



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