

Queso Fundido Pizza

Making this pizza is an assembly of store bought products. I imagine I could have made the various components, but this is really about quick and easy. This pizza was assembled in 10 and baked in 8, so you will be hard to find much faster for dinner, except perhaps just pouring a glass of wine.

Ingredients

2 links chorizo cut from casing* (approx. 2 1/2 ounces)
1 Pre-baked pizza crust (I use Molinari's)
1/3 of a can refried black beans (save the rest for later)
8 ounces Chihuahua Cheese, shredded*
1 tomato, halved and sliced thin
1 fresh avocado, halved and sliced
fresh cilantro
fresh sour cream (or plain yogurt)
pickled jalapeño slices
salsa



Preparation

Place a layer of foil in the bottom of your oven to catch any drippy cheese. Preheat your oven to 450 degrees (my pizza crust package instructions). Precook the chorizo and break apart into pebble size pieces. Set aside.

Lay out the crust and spread a thin layer of refried black beans on the crust (like you would sauce). Then add the cheese. Follow the crust's method and baking time. Mine is directly on the middle oven rack for 8 minutes.

While the pizza is baking slice your avocado and tomato and pull and chop your cilantro leaves and soft stems.

When the pizza is cooked, and the cheese is slightly browned, remove from oven and let it sit for a minute or two before slicing. Set out all the accompaniments and serve while hot.

This Queso Fundido Pizza was so good. I had never made before but it turned out better than I could have imagined.

Notes

For anyone who has ordered Queso Fundido at a quality Mexican Restaurant you know, it is about the quality of the cheese and the chorizo. There is a unique flavor and melting structure to this cheese, and it is important to use actual Chihuahua cheese. (it may also be called quesadilla cheese or Mexican melting cheese).

Regarding the chorizo, one of the reasons it took me so long to get this idea from my head to a plate was I had trouble finding fresh Mexican chorizo. You may need to shop at a store that caters to your Hispanic neighbors. Side note: I was over at my sister's house to let out her dog, and I was planning on stopping at a Food Lion near her. When I got in her freezer to get out a dog treat as I was leaving, I saw she had some frozen chorizo. So I nabbed two links. Saved me a trip to the store. (let's see if she reads this to learn I did that.)

More about chorizo. There are two types of chorizo: Mexican and Spanish. Do not buy Spanish chorizo as it is a cured, dried sausage. While it is a delicious sausage to add to a charcuterie platter, this is not what comes on Queso Fundido.