

Jalapeno POP Pizza

Leftovers are the mother of all inventions.

Ingredients for Jalapeno POP Pizza:

[Pizza Dough](#)

cream cheese
chopped jalapeno
chopped red bell pepper
chopped red onion
fresh tomato slices
marinara sauce (optional)
monterey jack, jalapeno jack or mozzarella
cheese
cooked bacon
avocado slices (optional)



Tips:

Making pizza is all about *balance*. Keep ingredients in proportion and your pizza will be **harmoniously delicious**. That said, the more **cornmeal** on this crust the better. Think *corn chippy goodness* baked into the crust.

You can make the [Whole Wheat Pizza Dough](#) recipe if you want, I used the [original](#).

Directions:

1. Follow recipe for [Pizza Dough](#) to make the crust. Roll to desired thickness and spread on softened cream cheese (thinned with a little milk if needed). Distribute jalapeno (and as many seeds as you can handle), red bell pepper and red onion on cream cheese layer.
2. Add fresh sliced tomato, a few dollops of marinara and a sprinkling of shredded cheese of your choice. **Bake in a preheated, 450(F) oven for about 12 minutes.**
3. Top with bacon pieces when the pizza is hot from the oven, that way, the bacon will be affixed to the pizza courtesy of the hot, melting cheese. Add the avocado slices just before serving.