

# Nathan's Diablo Pizza

Serves: 6

## Ingredients:

16 ounces prepared pizza dough or ready to bake pizza crust  
1/2 cup Diablo Verde Creamy Cilantro Sauce  
6 ounces shredded Monterey Jack cheese  
4 ounces cooked pulled pork  
1/2 cup canned black beans, rinsed and drained  
1/2 cup fresh, canned (rinsed and drained), or frozen (defrosted) corn kernels  
1/4 cup pico de gallo, drained  
1 avocado, seeded, peeled, and diced

Note: Add more or less of the toppings per your personal preference.

## Directions:

- Preheat the oven per pizza dough package directions.
- Roll (or flatten and stretch) the pizza dough and place on a nonstick or greased pizza pan or baking sheet.
- Spread Diablo Verde on the dough then top with Monterey Jack cheese. Add pulled pork, black beans, and corn.
- Bake per pizza dough package directions until the cheese is melted and the crust golden brown.
- Top with diced avocado.
- Enjoy!

Inspired by Nathan Dampman

Photo by [Sari M Bailey](#).

[Nathan's Diablo Pizza Video Recipe](#)

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