

## **Mexican Pizza Wheel**

1/2 pound lean ground beef  
8-ounce can kidney beans, drained  
8-ounce can tomato sauce  
2 teaspoons chili powder  
1/2 teaspoon garlic powder  
4-ounce can chopped green chilies, drained  
2 cups shredded cheddar cheese, divided  
2 Tablespoons corn meal  
11-ounce can refrigerated cornbread twists  
Garnish: shredded lettuce, chopped tomatoes, sour cream

Heat oven to 400 degrees. In a skillet, cook beef over medium heat, stirring to crumble, until no longer pink; drain. Add beans, tomato sauce, chili powder and garlic powder. Simmer 10 minutes until liquid has evaporated. Remove from heat and stir in green chilies and 1 cup cheese; set aside to cool slightly. Sprinkle greased pizza pan with corn meal. Separate corn bread twists and press on prepared pizza pan. Spoon prepared meat mixture around outside edge and sprinkle with remaining cheese. With a sharp knife, cut a 7-inch "X" in center of dough. Cut another 7-inch "X" to form eight pie-shaped wedges in dough. Fold points of dough from center.