

## Southwest Salsa Pizza

### Makes 12 slices

- 1 pkg. (8 oz.) refrigerated crescent rolls
- 1 pkg. (8 oz.) cream cheese, softened
- 1 garlic clove, pressed
- 4 tbsp. fresh cilantro, chopped and divided
- 1 tbsp. plus 2 tsp. **Simple Indulgence™ Southwest Chipotle Seasoning Blend**

### **Blend**

- 1 green bell pepper, seeded and chopped
- 3 plum tomatoes, seeded and chopped
- 3 tbsp. red onion, chopped
- 1 can (2.25 oz.) sliced black olives
- 1 ripe avocado, seeded and diced

Preheat oven to 350°F. Unroll the crescent dough and divide into triangles. Arrange triangles in a circle on a pizza baking pan or stone with narrow ends toward the center. Press dough in pan, making sure to seal seams. Bake for 10-12 minutes or until golden brown. Remove from oven and cool completely.

Place cream cheese into a medium Wonderlier® Bowl and add garlic, 2 tbsp. cilantro and 1 tbsp. **Simple Indulgence™ Southwest Chipotle Seasoning Blend**. Using a Saucy Silicone Spatula, mix well and spread mixture evenly over the top of the cooled crust.

Place bell pepper, tomatoes, red onion, sliced olives, **2 tsp. Simple Indulgence™ Southwest Chipotle Seasoning Blend**, and remaining cilantro into a medium Wonderlier® Bowl. Lightly toss and fold avocado into the salsa vegetable mixture. Spoon the salsa vegetable mixture evenly over the cream cheese mixture. Slice and serve.