KIKKOMAN

Mexican-style Pizza Lollies

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
3,504 kJ / 834 kcal

Fat: **26.9 g** Protein: **32.7 g**
Carbohydrates: **107.3 g**

INGREDIENTS

2 portion(s)

1	pizza dough (shop-bought, refrigerated, approx. 400 g)
100 g	cherry tomatoes
100 g	sweetcorn (canned)
100 g	kidney beans (canned)
100 g	grated cheese
4 tsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	tomato paste
	Freshly ground pepper
	chilli powder or flakes
	fresh or dried oregano, rubbed
	Lolly or cake pop sticks

PREPARATION

Step 1

Unroll the pizza dough. Cut the tomatoes into small cubes. Finely chop the sweetcorn and kidney beans.

Step 2

Mix the tomatoes, sweetcorn, kidney beans and cheese with Kikkoman soy sauce and tomato paste and season with pepper, chilli and oregano.

Step 3

Preheat the oven to 200°C (180°C fan oven) and line a baking tray with baking paper. Cover the pizza dough with the vegetable and cheese mixture, roll up the dough carefully but tightly and cut into 2-3 cm thick slices with a sharp knife.

Step 4

Place the round pizza dough slices on the prepared baking sheet and bake in the preheated oven for about 15 minutes until golden brown.

Step 5

Fix with lolly or cake pop sticks and serve.