

TACO PIZZA

A spicy bean, beef and cheddar base topped after baking with fresh lettuce, tomato and cheese.

BAKE
485°F

TIME
8 TO 10 MIN

MAKES
1 PIZZA



METHOD

- 1** Prepare one ball of Basic Pizza Dough (or Advanced Pizza Dough for a more nuanced crust) and bring it to room temperature.
- 2** Mix the traditional pizza sauce, taco sauce and refried beans to form the sauce base.
- 3** Dice the fresh tomato and chop the lettuce.
- 4** Shred the cheddar and mozzarella and combine.
- 5** Brown the ground beef and drain as needed.
- 6** In the beef pan, add the water and taco seasoning and mix well.
- 7** Stretch the dough ball into a pizza base on a screen or floured peel.
- 8** Spread the taco sauce mixture onto the base.
- 9** Place the cooked beef mixture onto the sauce base.
- 10** Cover the pizza with shredded cheddar and mozzarella.
- 11** Bake in a gas or electric oven at 485 degrees for 8 to 10 minutes, or in a high-temperature pizza oven for two minutes.
- 12** Cover the pizza with lettuce, cheddar and diced tomatoes.

INGREDIENTS

SAUCE BASE

- ☐ 2/3 cup traditional pizza sauce
- ☐ 2/3 cup mild taco sauce
- ☐ 1/4 cup refried beans

TOPPINGS BEFORE BAKING

- ☐ 1 lb lean ground beef
- ☐ 1/2 cup water
- ☐ 1 bag taco seasoning
- ☐ 1/2 cup whole milk mozzarella
- ☐ 1/2 cup cheddar

TOPPINGS AFTER BAKING

- ☐ 2 cups fresh lettuce, chopped or shredded
- ☐ 1/2 cup cheddar
- ☐ 1 whole tomato