



ANA's Kitchen Corner

Mexican Pizza

YIELDS: 3 SERVINGS

PREP TIME: 15 MINS

TOTAL TIME: 35 MINS

INGREDIENTS

1/2 lb. ground beef

2 tbsp. taco seasoning

Kosher salt

Freshly ground black pepper

6 medium flour tortillas

1 1/2 c. refried beans

1 1/2 c. shredded Mexican-blend cheese

Sour cream, for serving

1/2 c. quartered cherry tomatoes

1/4 c. sliced black olives, for serving

2 green onions, thinly sliced, for serving

Hot sauce, for serving (such as Cholula)

DIRECTIONS

Preheat oven to 375° and line a medium baking sheet with parchment paper. Heat a large skillet over medium heat. Add ground beef, breaking up the meat with a wooden spoon. Cook until beef is no longer pink, about 6 minutes. Drain fat. Return to heat and add taco seasoning, then season with salt and pepper. Cook 1 minute more, then remove from heat.

Assemble pizzas: Place 3 tortillas on prepared baking sheet and spread 1/4 cup refried beans on each of them. Divide beef evenly between the tortillas, then top with 1/4 cup cheese each. Top with remaining 3 tortillas. Spread another 1/4 cup of refried beans on each tortilla, then top each with 1/4 cup cheese.

Bake until cheese is melty and beans are warm, 10 to 12 minutes. Garnish with sour cream, tomatoes, olives, and green onions. Serve with hot sauce.

Recipe from: <https://www.delish.com/cooking/recipe-ideas/a25847177/mexican-pizza-recipe/>

Ana's Kitchen tips:

1. For crispy flour tortillas, toast them with a little oil in an electric skillet for a few minutes. Adds a little time to prep, but makes a difference.
2. Keep the root of the onion intact to help with slicing. Onions can be difficult to slice into without making a mess. To cut them evenly, do not remove the root. While keeping it intact, peel the onion and slice in a horizontal direction. Then, cut down vertically to create perfectly minced pieces.