



TACO PIZZA

INGREDIENTS

- 1 lb ground beef
- 1 small white onion
chopped
- 1 package taco seasoning
- 1 (15 oz) can refried beans
- 2 teaspoons chili powder
- 1 teaspoon cumin
- 1 store bought pizza dough
crust rolled out
- Cornmeal or flour for
dusting
- 2 cups mozzarella cheese
shredded
- 2 cups iceberg lettuce
shredded
- ½ cup sour cream
- 1 cup tomatoes chopped
- 1 2.25 oz can of sliced black
olives
- Pepperoncini or lil' mama
peppers optional, thinly
sliced
- Hot sauce optional

DIRECTIONS

1. Set a pizza stone on the bottom of the oven and preheat the oven to 450°.
2. In a pan set over medium heat, brown the meat and onions, until cooked through and tender. Drain. Follow the directions on the packet of taco seasoning. Set aside.
3. In a small bowl, combine the refried beans with the chili powder and cumin and mix until fully incorporated.
4. Stretch the pizza dough to a 12-inch round and transfer to a cornmeal or flour-dusted cutting board.
5. Spread the bean mixture on top, leaving a 1/2-inch border. Sprinkle with ¾ of the cheese followed by the taco meat, then remaining cheese.
6. Slide the pizza onto the preheated stone and bake for 12-15 minutes, until the bottom is crisp and the cheese is bubbling. Top with the lettuce, dollops of sour cream, tomatoes, olives and peppers.
7. Cut into 8 wedges and serve.

BENEKER
Family Farms



TACO PIZZA

SHOPPING LIST

1 lb ground beef
1 small white onion
1 (15 oz) can refried beans
chili powder
cumin
1 store bought pizza dough
crust
cornmeal or flour
shredded mozzarella
iceberg lettuce shredded
sour cream
1 large tomato
12.25 oz can of sliced black
olives
Pepperoncini or lil' mama
peppers optional, thinly
sliced
Hot sauce optional

SIDE OPTIONS

Chips and Queso
Chopped Fruit