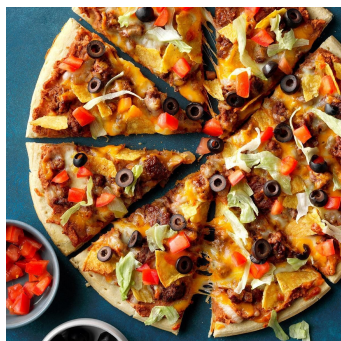


Taste of Home



Refried Bean-Taco Pizza

★★★★☆

When I'm in a rush, I take advantage of convenient prepared pizza crust to create this Mexican-style pizza. If you like it spicy, add a little chopped jalapeno pepper to the skillet when cooking the beef. —Mary Detweiler, Middlefield, Ohio

TOTAL TIME: Prep: 30 min. Bake: 20 min.

YIELD: 8 servings.

Ingredients

1-1/4 pounds ground beef

1 small onion, chopped

1/2 cup water

1 envelope taco seasoning

1 prebaked 12-inch pizza crust

1 can (16 ounces) refried beans

2 taco shells, coarsely crushed

1 cup shredded cheddar cheese

1 cup shredded part-skim mozzarella cheese

2 cups torn iceberg lettuce

2 medium tomatoes, chopped

1 tablespoon sliced ripe olives

Directions

1. In a large skillet, cook beef and onion over medium heat until no longer pink; drain. Stir in water and taco seasoning. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes.

2. Meanwhile, place crust on an ungreased baking sheet. Spread with refried beans. Top with the beef mixture, taco shells and cheeses. Bake at 450° for 10-15 minutes or until cheese is melted. Top with lettuce, tomatoes and olives.



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