

Taco Pizzas

Basically a taco. Who we kidding?

- Servings - 6 pizzas
- Prep time - 15 minutes
- Cook - 20 minutes

Ingredients

- 1 pound ground beef
- 1 packet taco seasoning
- 1 small onion, chopped
- 1 can re-fried beans
- 6 corn tortillas
- 3 baby bell peppers, thinly sliced (optional but a good decision)
- About 1/2 cup shredded cheese (any kind you like)

Protocol

1. Preheat your oven to 400°F. Lay out the corn tortillas (3 per sheet) onto baking sheets (lightly sprayed with non-stick). Bake the tortillas for 2 to 3 minutes or until they become slightly crispy.
2. In a large non-stick pan, brown the ground beef over medium-high heat. Drain any excess fat, add in the taco seasoning, onion, and 2 tablespoons of water and cook over medium heat until onions become tender.
3. While beef is browning, heat up the re-fried beans in a separate sauce pan. Set aside once beans become warm and easy to stir.
4. Spread the beans over the tortillas (like the sauce) and beef (like the toppings). You can then layer on the bell pepper slices and the cheese or any topping you wish to add.
5. Bake for 10 minutes or until the cheese becomes nice and bubbly.
6. Serve with your favorite taco toppings and enjoy!