

# Taco Pizza Recipe

Mexican Taco Pizza, This original pizza taco recipe is easy to prepare and is rich in all the original Mexican flavors you prefer in a taco tortilla, but in the form of a pizza that is enough for the whole family and with the same delicious taste.

## \* Ingredients:

- 2 kg oz of ready-made pizza dough
- 1 can of fried and mashed beans on the Mexican way
- $\frac{1}{2}$  a pound of ground beef
- $\frac{1}{2}$  cup diced onion, chopped
- 2 tablespoons of taco seasoning
- 2 cups Colby Jack cheese
- Chopped lettuce
- Sour cream
- Tomato cut into cubes
- Avocado cut into cubes
- black olive
- Corn flakes
- Taco sauce

## \* How to prepare :

Preheat the oven to 425 Fahrenheit. Spread the pizza dough on a floured surface, make it in a circle, then place it on the baking sheet and bake for 10 minutes.

Meanwhile, put the chopped onion and minced meat in a frying

pan over medium heat until soft then add the taco seasoning and stir for a minute.

Take out the pizza tray from the oven and put on top of the mashed fried beans and spread them evenly over the dough. Sprinkle the cheese, meat and the rest of the ingredients, then return the tray to the oven and leave it for 6 to 7 minutes until the dough acquires a golden color and the cheese melts, so that the original Mexican taco pizza is ready to serve

ENJOY !