



PREP TIME

15min



COOK

TIME
30min



SERVES

4

FEATURING



Taco Pizza

INGREDIENTS

- **1/3 cup** TOSTITOS® Bite Size broken
- **1 cup** TOSTITOS® Chunky Salsa Mild
- **1 tbsp** vegetable oil
- **340 g** lean ground beef
- **1** onion, chopped
- **2** cloves garlic, minced
- **1 tbsp** chili powder
- **1/4 tsp** salt and pepper each
- **340 g** pizza dough
- **3/4 cup** shredded mozzarella and aged cheddar cheese each
- **1 cup** lettuce shredded
- **1** tomato chopped
- **1/4 cup** pitted black olives sliced
- **1/4 cup** green onions sliced
- **2 tbsp** sour cream (optional)

HOW TO MAKE

DIRECTIONS

- Preheat oven to 425°F.
- Heat oil in a saucepan over medium heat and cook beef for 5 to 7 minutes until no longer pink.
- Drain fat.
- To pan add onion, garlic, chili powder, salt and pepper.
- Cook, for 5 minutes, stirring until onion is softened.
- Let cool.
- On a lightly floured surface, roll dough to 12-inch round.
- Place on 12-inch pizza pan.
- Spread with salsa.
- Top with meat mixture and cheese.
- Bake for 20 to 25 minutes until crust is golden and cheese is bubbly.
- Immediately top with lettuce, tomatoes, olives and green onions.
- Sprinkle crushed chips over top.
- Dollop with sour cream, if desired.