



# TACO PIZZA

by Chef David Cocker

## USING: REUVEN FULLY COOKED LEAN GROUND BEEF

Prep & Cook Time: 30 minutes

Servings: 4-5

### INGREDIENTS

14 oz (400g) pizza dough  
1 lb (454 g) Reuven Fully Cooked Lean Ground Beef  
(Product Code B03737)  
2 tbsp (30 ml) taco seasoning  
1/3 cup (85 ml) water  
15oz (440 ml) refried beans  
1/4 cup (60 ml) salsa  
1 cups (250 ml) shredded cheddar cheese  
(or Mexican blend)  
1/4 cup (60 ml) sliced olives  
1/4 cup (60 ml) tomatoes, diced  
1 green onion, sliced  
1/4 cup (60 ml) sour cream

### PREPARATION

Let pizza dough rest at room temperature for about 20 minutes.

While dough is resting, brown Reuven Fully Cooked Lean Ground Beef slightly in a medium high heated skillet, add the taco seasoning, and water. Cook for 5 minutes until most of the liquid has reduced. Set aside.

Preheat oven to 500°F(260°C) with a pizza stone. Press or roll the dough onto a 12-inch pizza pan.

Bake for 8 minutes. Remove from oven.

In a small bowl, stir together the refried beans and salsa. Spread a thin layer onto the pizza crust.

Sprinkle with the taco meat, cheese, and olives. Bake for about 5 minutes or until cheese is completely melted. Remove from the oven and top with tomatoes, green onions and sour cream.



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