

Game Day Favorite: Meat Lovers Pizza Tacos in 30 Minutes or Less

Why choose between pizza and tacos when you can have both? These



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$ cup chopped pepperoni
- $\frac{1}{2}$ cup cooked and crumbled bacon
- $\frac{1}{2}$ cup sliced sausage (pre-cooked or smoked sausage)
- $\frac{1}{2}$ cup pizza sauce
- $\frac{1}{2}$ cup shredded mozzarella cheese
- ... cup sliced black olives
- ... cup diced bell pepper
- Taco shells (hard or soft, your choice)

Swaps and Notes:

Protein Options: Use ground Italian sausage instead of beef, or go all pepperoni for a shortcut.

Cheese Lovers: Add a sprinkle of Parmesan or Italian blend cheese before baking or serving.

Sauce Tip: Marinara or spicy arrabbiata works great as a pizza sauce substitute.

Vegetarian? Try plant-based meat alternatives and skip the bacon for a veggie twist.

Step-by-Step Instructions:

- 1 Cook the Beef:
- 2 Add the Meats:
- 3 Add the Sauce:
- 4 Prepare Taco Shells:
- 5 Assemble the Tacos:
- 6 Serve and Enjoy:

Tips for Success:

Warm the shells right before filling to avoid sogginess.

Use a slotted spoon when scooping meat into shells to keep them from getting too wet.

For crispy tacos: Arrange filled tacos on a baking sheet, sprinkle extra cheese on top, and broil for 2-3 minutes until golden.

Serving Suggestions and Pairings:

Sheet Pan Quesadillas for a cheesy, crowd-pleasing side

Crockpot Nacho Dip for dipping or pre-game snacking

Walking Taco Bar for a fun, interactive taco table

Dorito Casserole for a crunchy, over-the-top side

Cheesy Hot Sandwich Dip to round out your game day spread

Storage and Leftover Tips:

Meat filling can be stored in an airtight container in the fridge for up to 4 days.

Reheat in a skillet or microwave until warm.

Taco shells are best filled fresh-store them separately to keep crisp.

DIRECTIONS

1. **Cook the Beef:** In a large skillet, cook ground beef over medium heat until browned. Drain any excess grease.
2. **Add the Meats:** Stir in pepperoni, bacon, and sausage. Cook for 2-3 minutes, allowing everything to heat through and the flavors to combine.
3. **Add the Sauce:** Pour in the pizza sauce and stir until well mixed. Let it simmer for another 2-3 minutes to thicken slightly.
4. **Prepare Taco Shells:** While the filling is warming, heat your taco shells according to package instructions (oven, microwave, or skillet).
5. **Assemble the Tacos:** Scoop the meat mixture into each taco shell. Top with shredded mozzarella cheese, olives, and diced bell peppers.
6. **Serve and Enjoy:** Serve immediately while hot and melty. Add crushed red pepper flakes or ranch dressing if you're feeling extra.
7. **Tips for Success:** Warm the shells right before filling to avoid sogginess.
8. Use a slotted spoon when scooping meat into shells to keep them from getting too wet.
9. For crispy tacos: Arrange filled tacos on a baking sheet, sprinkle extra cheese on top, and broil for 2-3 minutes until golden.
10. **Serving Suggestions and Pairings:** Complete your pizza taco night with these flavorful favorites:
11. **Sheet :** Pan Quesadillas for a cheesy, crowd-pleasing side
12. **Crockpot :** Nacho Dip for dipping or pre-game snacking

13. Walking : Taco Bar for a fun, interactive taco table
14. Dorito : Casserole for a crunchy, over-the-top side
15. Cheesy : Hot Sandwich Dip to round out your game day spread
16. Serve with chilled sodas or a big batch of lemonade for a family-friendly meal.
17. Storage and Leftover Tips: Meat filling can be stored in an airtight container in the fridge for up to 4 days.
18. Reheat in a skillet or microwave until warm.
19. Taco shells are best filled fresh-store them separately to keep crisp.
20. Freeze extra meat filling for up to 2 months for quick taco nights later.
21. More Recipes You'll Love: If these pizza tacos rocked your world, check out these next:
22. Sheet : Pan Quesadillas
23. Crockpot : Nacho Dip
24. Walking : Taco Bar
25. Dorito : Casserole

SWAPS & NOTES

Protein Options : Use ground Italian sausage instead of beef, or go all pepperoni for a shortcut.

Cheese Lovers : Add a sprinkle of Parmesan or Italian blend cheese before baking or serving.

Sauce Tip : Marinara or spicy arrabbiata works great as a pizza sauce substitute.

Try plant-based meat alternatives and skip the bacon for a veggie twist.

TIPS FOR SUCCESS

Warm the shells right before filling to avoid sogginess.

Use a slotted spoon when scooping meat into shells to keep them from getting too wet.

For crispy tacos : Arrange filled tacos on a baking sheet, sprinkle extra cheese on top, and broil for 2-3 minutes until golden.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/game-day-favorite-meat-lovers-pizza-tacos-in-30-minutes-or-less/>