

## Easy Homemade Mexican Pizza - Fast, Flavorful, and Family-Friendly

If you love the bold flavors of tacos and the comfort of a cheesy pizza, this



**OVEN**  
**375°F**

**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 lb ground beef
- 1 packet taco seasoning
- $\frac{1}{2}$  cup water
- 1 can (16 oz) refried beans
- 8 small flour tortillas
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$  cup diced tomatoes
- ... cup sliced black olives
- ... cup chopped green onions
- ... cup chopped fresh cilantro

? Instructions:

? Time & Yield:

Prep Time: 15 minutes

Cook Time: 15 minutes

Total Time: 30 minutes

Servings: 4 individual pizzas

? Variations & Tips:

Make it spicy: Add jalapeños, hot sauce, or spicy taco seasoning.

Use chicken or black beans: Great swaps for different protein needs.

Low-carb option: Use low-carb tortillas and light cheese.

Make it gluten-free: Swap in gluten-free tortillas.

Serve with sour cream or guac on the side for

dipping!

? Perfect Pairings:

Crockpot Nacho Dip - the perfect gooey starter

Walking Taco Bar - a great way to serve a build-your-own dinner

Sheet Pan Quesadillas - another crowd-pleasing cheesy main

Blueberry Lemonade - balances the spices with cool citrus

Peanut Butter Brownies - a rich dessert to round off the meal

? Storage & Reheating:

Fridge: Store leftovers wrapped or in a sealed container for up to 3 days.

Reheat: Warm in the oven at 350°F for 5-7 minutes to retain crispness.

Freezer: Freeze assembled but unbaked pizzas wrapped tightly in foil. Bake straight from frozen, adding 5 extra minutes to cook time.

? More Recipes You'll Love:

Crockpot Nacho Dip

## DIRECTIONS

1. 1 Preheat Oven: Preheat your oven to 375°F (190°C).
2. 2 Cook the Beef: In a skillet over medium heat, brown the ground beef until no longer pink. Drain excess fat. Add taco seasoning and water. Simmer for 5 minutes, then remove from heat.
3. 3 Layer the Base: Spread a thin layer of refried beans over each tortilla. Place 4 of the tortillas on a baking sheet.
4. 4 Build the Pizzas: Spoon the seasoned beef evenly over the bean-covered tortillas. Top each with another tortilla, creating a sandwich-style base.
5. 5 Top with Cheese: Sprinkle cheddar and mozzarella evenly across the tops of the assembled pizzas.
6. 6 Bake: Bake for 10-12 minutes, or until the cheese is melted and bubbly and edges are crisp.
7. 7 Add Fresh Toppings: Remove from oven and top each pizza with diced tomatoes, olives, green onions, and chopped cilantro.
8. 8 Serve: Slice into quarters or halves and serve warm.
9. ? Time & Yield: Prep Time: 15 minutes
10. Cook : Time: 15 minutes
11. Total : Time: 30 minutes
12. Servings: 4 individual pizzas
13. ? Variations & Tips: Make it spicy: Add jalapeños, hot sauce, or spicy taco seasoning.
14. Use chicken or black beans: Great swaps for different protein needs.

15. Low-carb option: Use low-carb tortillas and light cheese.
16. Make it gluten-free: Swap in gluten-free tortillas.
17. Serve with sour cream or guac on the side for dipping!
18. ? Perfect Pairings: Complete your Mexican-inspired meal with these easy recipes:
19. Crockpot : Nacho Dip - the perfect gooey starter
20. Walking : Taco Bar - a great way to serve a build-your-own dinner
21. Sheet : Pan Quesadillas - another crowd-pleasing cheesy main
22. Blueberry : Lemonade - balances the spices with cool citrus
23. Peanut : Butter Brownies - a rich dessert to round off the meal
24. ? Storage & Reheating: Fridge: Store leftovers wrapped or in a sealed container for up to 3 days.
25. Reheat: Warm in the oven at 350°F for 5-7 minutes to retain crispness.

## SWAPS & NOTES

: savory, cheesy, crispy, and colorful .

It uses basic ingredients you probably already have on hand—think tortillas, taco meat, beans, and cheese—but combines them in a way that’s both familiar and exciting.

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

Original recipe: <https://chefmaniac.com/easy-homemade-mexican-pizza-fast-flavorful-and-family-friendly/>

Add jalapeños for a kick, use chicken instead of beef, or double it for a party.

Simmer for 5 minutes , then remove from heat. 3 Layer the Base: Spread a thin layer of refried beans over each tortilla.