

These Pizza Tacos Are Stuffed with Every Meat Lover's Dream

Meat Lovers Pizza Tacos - The Boldest Fusion Bite You'll Ever Love



TIME
3 min

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INGREDIENTS

- 1 lb ground beef
- 1/2 cup sliced pepperoni
- 1/2 cup cooked, crumbled bacon
- 1/2 cup sliced sausage (Italian or smoked sausage works great)
- 1/2 cup pizza sauce
- 1/2 cup shredded mozzarella cheese
- 6-8 taco-sized flour tortillas (soft shell)

DIRECTIONS

1. Cook the Ground Beef: In a skillet over medium heat, brown the ground beef until fully cooked. Drain excess grease.
2. Mix in the Meat & Sauce: Stir in pepperoni, sausage, and bacon.
3. Add pizza sauce and mix to coat evenly.
4. Cook 2-3 more minutes until everything is heated through.
5. Assemble the Tacos: Warm tortillas in a skillet or microwave for pliability.
6. Spoon the meat mixture into each taco shell.
7. Sprinkle with mozzarella cheese on top.
8. Melt the Cheese: Option 1: Broil tacos open-faced on a baking sheet for 2-3 minutes.
9. Option 2: Fold and pan-grill the tacos on both sides for a crispy, cheesy finish.
10. Serve Hot: Garnish with optional toppings or fresh herbs.
11. Serve with dipping sauces like marinara, ranch, or Beer Cheese Dip.

TIPS FOR SUCCESS

- Use low-moisture mozzarella to avoid soggy tacos.
- Pan-sear the tortillas after filling for extra crisp and structure.
- Drain your beef and sausage well so the tacos hold their shape.
- Prep the filling ahead and assemble tacos fresh for parties.

