

Crispy Mexican Pizzas Loaded with Beef, Beans, and Cheese

Forget the drive-thru-this



OVEN
375°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb lean ground beef
- 1 packet (1 oz) taco seasoning
- $\frac{3}{4}$ cup water
- 6 medium flour tortillas
- 1 can (16 oz) refried beans
- 1 can (10 oz) red enchilada sauce
- 1 cup shredded cheddar cheese
- 1 cup shredded pepper-jack cheese
- 1 Roma tomato, diced
- 1 green onion, diced
- 1 small can sliced black olives

DIRECTIONS

- 1.** Bake the Tortillas: Preheat oven to 375°F. Spray two baking sheets with nonstick spray and place 3 tortillas on each. Bake for 3-5 minutes, flip, and bake an additional 2-5 minutes until golden and crispy. Set aside.
- 2.** Cook the Beef: In a skillet over medium-high heat, cook and crumble the ground beef. Drain grease, then stir in taco seasoning and water. Bring to a boil, reduce to medium-low, and simmer for 10 minutes.
- 3.** Prep the Beans: Warm refried beans in a microwave-safe bowl for easy spreading.
- 4.** Assemble the Pizzas: Spread a thin layer of beans on a crispy tortilla. Top with 1/3 of the meat mixture, then place another tortilla on top. Spread 3 tablespoons of enchilada sauce on the top tortilla. Sprinkle with cheddar, pepper-jack, diced tomato, green onion, and olives.
- 5.** Repeat to make three full pizzas.
- 6.** Bake: Place assembled pizzas back on the baking sheets and bake for 5 minutes, or until the cheese is melty and bubbly.
- 7.** Let cool slightly before slicing and serving.

TIPS FOR SUCCESS

- Use a pizza cutter to slice cleanly through the layers.
- Bake tortillas first - don't skip this step if you want crispiness.
- If short on time, swap beef for leftover taco meat or rotisserie chicken .
- Mix cheese varieties for the best melt and flavor.

