

## Homemade Mexican Pizza - Better Than the Drive-Thru!

Homemade Mexican Pizza - Crispy, Cheesy, and Flavor-Packed! ??



**OVEN**  
**375°F**

**TIME**  
**5 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Filling & Layers:

- 1 lb lean ground beef
- 1 packet (1 oz) taco seasoning
- $\frac{1}{2}$  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

Toppings:

- 1 Roma tomato, diced
- 1 green onion, diced
- 1 small can sliced black olives

### DIRECTIONS

1. **Preheat and Crisp the Tortillas:** Preheat oven to 375°F. Spray two baking sheets and place 3 tortillas on each. Bake for 3-5 minutes, flip, and bake another 2-5 minutes, until golden and crisp. Set aside.
2. **Cook the Taco Beef:** In a skillet, brown the ground beef until fully cooked. Drain excess fat, then stir in taco seasoning and water. Simmer for 10 minutes.
3. **Warm the Refried Beans:** Heat the refried beans in the microwave or stovetop until warm and spreadable.
4. **Assemble the Pizzas:** On a baking sheet:
5. Place one tortilla, spread with warm refried beans, top with seasoned beef.
6. Top with another tortilla.
7. Spoon over enchilada sauce, sprinkle with cheddar and pepper-jack, and finish with tomato, green onion, and olives.
8. Repeat to make 3 double-layer pizzas.
9. **Bake and Finish:** Return pizzas to the oven and bake for 5 minutes, or until cheese is fully melted and bubbly.
10. **Serve and Enjoy:** Slice into quarters and serve hot. Top with sour cream, guacamole, or hot sauce if you like!

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

Original recipe: <https://chefmaniac.com/homemade-mexican-pizza-better-than-the-drive-thru/>