

Homemade Mexican Pizza - Crispy, Cheesy, and Packed with Flavor

Homemade Mexican Pizza - Crispy, Cheesy, and Flavor-Packed Comfort Food



OVEN
375°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb lean ground beef
1 packet taco seasoning (1 oz)
 $\frac{1}{2}$ cup water
6 medium flour tortillas
1 can refried beans (16 oz)
1 can red enchilada sauce (10 oz)
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
Optional for Serving:
Sour cream
Guacamole
Hot sauce

DIRECTIONS

1. Crisp the Tortillas: Preheat your oven to 375°F.
2. Lightly spray two baking sheets and lay out 3 tortillas on each.
3. Bake for 3-5 minutes, flip, and bake another 2-5 minutes until both sides are golden and crisp. Set aside.
4. Prepare the Beef and Beans: In a skillet over medium heat, cook ground beef until no longer pink. Drain excess fat.
5. Stir in taco seasoning and water. Simmer for 10 minutes until thickened.
6. Meanwhile, heat refried beans in the microwave until warm and spreadable.
7. Assemble the Pizzas: Spread a layer of refried beans on 3 tortillas.
8. Top each with seasoned beef, then place a second tortilla on top.
9. Spread enchilada sauce over the top layer and sprinkle with cheddar and pepper-jack cheese.
10. Add diced tomatoes, green onions, and black olives.
11. Bake and Serve: Bake pizzas for 5 minutes or until cheese is bubbly.
12. Slice into wedges and serve hot with sour cream or guacamole.

SWAPS & NOTES

and Swaps Ground beef : Sub with ground turkey or plant-based crumbles for a different spin.

Tortillas : Use corn tortillas for a gluten-free option-just keep them smaller and more delicate.

Cheese : Use your favorite blend or add queso fresco for a melty-meets-crumbly combo.

Toppings : Add jalapeños, cilantro, or diced avocado after baking.

TIPS FOR SUCCESS

Crisp the tortillas well to prevent soggy bottoms.

Warm the beans for easier spreading.

Don't overload the pizzas-keep toppings balanced for the best texture.

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

Original recipe: <https://chefmaniac.com/homemade-mexican-pizza-crispy-cheesy-and-packed-with-flavor/>