

## Easy Mexican Pizza Recipe: A Flavor-Packed Twist on Taco Night

crispy, cheesy, flavor-packed



**OVEN**  
**375°F**

**TIME**  
**30 min**

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**Recipe Card**

**SAVE**  
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### 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

#### Step-by-Step Instructions:

1. Crisp Up the Tortillas:
2. Cook the Seasoned Beef:
3. Prep the Beans and Tortillas:
4. Build the First Layer:
5. Add the Sauce and Toppings:
6. Bake Until Bubbly:
7. Slice and Serve:

#### Pro Tips for the Best Mexican Pizza:

Don't Skip Crisping the Tortillas - This ensures they hold up under the toppings without getting soggy.

Customize the Cheese Blend - Try Monterey Jack, mozzarella, or a Mexican cheese blend for a different twist.

**Add a Spicy Kick** - Sprinkle diced jalapeños, drizzle hot sauce, or use a spicier enchilada sauce.

**Make It Vegetarian** - Swap the beef for black beans, sautéed peppers, or even crumbled tofu seasoned with taco spices.

**Double the Recipe for a Crowd** - This meal is easy to scale up for family gatherings or game-day feasts.

**What to Serve with Mexican Pizza:**

**Mexican Rice** - A perfect side dish to complete the meal.

**Fresh Guacamole** - The creamy texture balances out the crispy pizza.

**Pico de Gallo** - Adds a refreshing contrast with fresh tomatoes, onions, and lime.

**Chili Lime Corn** - A simple, flavorful addition with a slight smoky sweetness.

**FAQs (From My Kitchen to Yours):**

**Why You'll Love This Mexican Pizza:**

## DIRECTIONS

- 1. Crisp Up the Tortillas:** Preheat the oven to 375°F and lightly spray two baking sheets with non-stick spray. Arrange three tortillas on each sheet.
- 2. Bake for 3-5 minutes, then flip and bake for another 2-5 minutes, until golden and crispy.** This step is key to ensuring your Mexican pizza has that signature crunch!
- 3. Cook the Seasoned Beef:** While the tortillas bake, I cook the ground beef in a skillet over medium-high heat, breaking it up with a spatula until browned. Once the beef is fully cooked, I drain any excess grease.
- 4. Next, I stir in taco seasoning and water, bringing it to a gentle boil before lowering the heat to medium-low.** I let it simmer for 10 minutes until the flavors meld.
- 5. Prep the Beans and Tortillas:** In a microwave-safe bowl, I warm up the refried beans so they're easier to spread. Then, I take one crispy tortilla and spread a thin layer of beans over the surface.
- 6. Build the First Layer:** On top of the beans, I evenly spread 1/3 of the seasoned beef mixture before placing another crispy tortilla on top to create a stacked pizza.
- 7. Add the Sauce and Toppings:** I spread about 3 tablespoons of enchilada sauce over the top tortilla, then generously sprinkle on cheddar and pepper-jack cheese.
- 8. For the final touch, I scatter diced tomatoes, green onions, and sliced black olives over the cheese for fresh flavor and color.**

9. **Bake Until Bubbly:** Once all three pizzas are assembled, I return them to the oven and bake for 5-6 minutes, just until the cheese is melted and bubbly.
10. **Slice and Serve:** After letting the pizzas cool slightly, I slice them into quarters and serve them hot. They're perfect on their own but even better with a side of sour cream, guacamole, or hot sauce!
11. **Pro Tips for the Best Mexican Pizza: Don't Skip Crisping the Tortillas** - This ensures they hold up under the toppings without getting soggy.
12. **Customize the : Cheese Blend** - Try Monterey Jack, mozzarella, or a Mexican cheese blend for a different twist.
13. **Add a : Spicy Kick** - Sprinkle diced jalapeños, drizzle hot sauce, or use a spicier enchilada sauce.
14. **Make : It Vegetarian** - Swap the beef for black beans, sautéed peppers, or even crumbled tofu seasoned with taco spices.
15. **Double the : Recipe for a Crowd** - This meal is easy to scale up for family gatherings or game-day feasts.
16. **What to Serve with Mexican Pizza:** This dish is already packed with bold flavors, but I love pairing it with:
17. **Mexican : Rice** - A perfect side dish to complete the meal.
18. **Fresh : Guacamole** - The creamy texture balances out the crispy pizza.
19. **Pico de : Gallo** - Adds a refreshing contrast with fresh tomatoes, onions, and lime.
20. **Chili : Lime Corn** - A simple, flavorful addition with a slight smoky sweetness.
21. **FAQs (From My Kitchen to Yours): Q: Can I use corn tortillas instead of flour?A: Yes!** Corn tortillas will make a crispier, more traditional-style Mexican pizza. Just watch them closely in the oven, as they brown faster.
22. **Q: How do I store and reheat leftovers?A: Store** leftover slices in an airtight container in the fridge for up to 3 days. Reheat in the oven at 375°F for 5-7 minutes to keep them crispy.
23. **Q: Can I make this ahead of time?A: Yes!** You can cook the beef and prep the toppings ahead. Assemble and bake right before serving for the best texture.
24. **Q: Can I freeze Mexican pizza?A: It's best eaten** fresh, but you can freeze assembled (uncooked) pizzas. When ready to eat, bake straight from frozen at 375°F for 10-12 minutes.
25. **Why You'll Love This Mexican Pizza:** This homemade Mexican pizza has all the crunch, flavor, and cheesy goodness of the restaurant version-but better. It's crispy, melty, and packed with delicious taco-inspired flavors. Plus, it's incredibly easy to make and completely customizable to fit your taste!

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

Original recipe: <https://chefmaniac.com/easy-mexican-pizza-recipe-a-flavor-packed-twist-on-taco-night/>