

Homemade Mexican Pizza Recipe for an Easy Taco-Inspired Dinner

It is simple, family-friendly, and exactly the kind of dinner that disappears fast.



OVEN
375°F

TIME
3 to 5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pound lean ground beef
- 1 packet taco seasoning, 1 ounce
- 1/2 cup water
- 6 medium flour tortillas
- 1 can refried beans, 16 ounces
- 1 can red enchilada sauce, 10 ounces
- 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. Preheat the oven: Preheat your oven to 375°F.
2. Spray two baking sheets with non-stick spray and place 3 tortillas on each sheet.
3. Crisp the tortillas: Bake the tortillas for 3 to 5 minutes.
4. Flip them and bake for another 2 to 5 minutes, until they are golden and crispy.
5. Set aside.
6. Cook the beef: In a skillet over medium-high heat, cook and crumble the ground beef until fully browned.
7. Drain the grease.
8. Season the beef: Add the taco seasoning and water to the beef.
9. Bring it to a boil, then reduce the heat to medium-low and simmer for about 10 minutes.
10. Warm the beans: Place the refried beans in a microwave-safe bowl and warm them until spreadable.
11. Build the pizzas: Spread a thin layer of refried beans on one crispy tortilla.
12. Top with one-third of the meat mixture.
13. Place another tortilla on top.
14. Spread about 3 tablespoons of enchilada sauce over the top tortilla.
15. Sprinkle with cheddar and pepper-jack cheese.
16. Add diced tomato, green onion, and sliced black olives.
17. Repeat: Repeat the process with the remaining tortillas and fillings to make three pizzas.
18. Bake: Bake for 5 to 6 minutes, or until the cheese is melted and bubbly.

19. Serve: Let cool slightly, then slice and serve.

SWAPS & NOTES

Lean ground beef works beautifully here, but ground turkey or chicken can also be used if you want a lighter option.

Baking the tortillas first is an important step because it gives the pizzas their signature crisp base and keeps them from getting soggy once the toppings go on.

Refried beans add richness and help hold the lower layer together, so they are more than just filler in this recipe.

Using both cheddar and pepper-jack gives you a nice balance of classic cheesy flavor and a little extra kick, but you can adjust the mix to suit your taste.

TIPS FOR SUCCESS

Do not skip crisping the tortillas first.

That step is what gives the finished pizzas the best texture.

Spread the bean layer thinly and evenly so the tortillas stay crisp while still getting enough filling.

Let the pizzas cool for a minute or two before slicing so the layers hold together better.

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

Original recipe: <https://chefmaniac.com/homemade-mexican-pizza-recipe-for-an-easy-taco-inspired-dinner/>