



Noreen's Kitchen

Taco Pizza

Ingredients

1 Recipe corn meal pizza crust	2 tablespoons water (if needed)
1/2 cup taco sauce	3 cups shredded iceberg lettuce
1/2 cup chunky salsa	2 cup diced tomato
2 cups shredded cheddar cheese	1/2 cup green onion, sliced
1 pound ground beef	1/2 cup sour cream
1/4 cup taco seasoning	1/4 cup milk or heavy cream

Step by Step Instructions

Preheat oven to 450 degrees.

Prepare recipe for corn meal pizza crust, if desired and press into the bottom of a half sheet pan (12 x 18). Set aside.

Brown Ground beef and add taco seasoning, stirring to combine. Add water 1 tablespoon at a time if needed to make the mixture cohesive. Set aside.

Combine sour cream with milk or cream and whisk together until you have a slightly thin mixture. Set aside.

Combine salsa and taco sauce together and mix well. Spread over the top of the prepared crust evenly.

Top with shredded cheese and prepared taco meat.

Bake for 15 to 20 minutes until browned and bubbly and the crust is cooked through and slightly browned on the edges.

Remove from oven and allow to cool for five minutes before proceeding.

After the pizza has slightly cooled, top with your favorite taco toppings. I have used shredded lettuce, chopped tomato and green onion. Feel free to add sliced black olives, jalapenos or green chilies, or anything else you enjoy on your taco.

Drizzle the sour cream over the top of the pizza in a decorative fashion.

Slice into squares and serve.

ENJOY!