

TOSTITOS® MEXICAN PIZZA

INGREDIENTS

- 1 lb ground beef (90/10)
- 1 cup diced yellow onion
- 3 tbsp minced garlic
- 1 packet taco seasoning
- 1 can refried beans (black or pinto)
- 4 tbsp vegetable oil
- 1 pint pico de gallo
- 1 bag shredded Mexican-style cheese blend
- 1 jar TOSTITOS® Chunky Habanero Salsa HOT
- 1 bag TOSTITOS® Crispy Rounds



PREP TIME

10min



COOK
TIME

25min



SERVES

30

SERVINGS

HOW TO MAKE

DIRECTIONS

- Add 2 tbsp of vegetable oil to a pan over medium-high heat. Once hot, add half of the onions and the garlic. Cook until the onions begin to turn translucent, about 3-4 minutes. Add the ground beef and cook, breaking the ground beef into small pieces until the beef is cooked through.
- Add taco seasoning and 1/4 cup of water. Allow to cook for 5 more minutes and remove from heat and set aside.
- Add remaining 2 tbsp of vegetable oil to the same pan over medium heat. Add remaining half of onions and garlic to pan and cook until the onions begin to turn translucent, about 3-4 minutes.
- Add the can of refried beans and stir until mixture is uniform. Continue to cook for 5 more minutes. Set aside.
- To build the pizza, place about 1/2 tsp of refried beans onto 2 Crispy Rounds. On one of the rounds, add 1 tsp of ground beef. Place the second Crispy Round on top of the ground beef, creating a 'sandwich'. On top of the pizza, place 1/2 tsp of Habanero Salsa and smooth it out evenly. On top of salsa, place 1 tsp of pico de gallo and finish with a sprinkle of shredded cheese.
- Repeat until all of the beef and beans are used up.

FEATURING

