



CELEBRATE THE FLAVOR



Taco Pizza

SERVINGS 10-12 ⌚ **PREP TIME** 1 hr **COOK TIME** 30 mins

INGREDIENTS

For Pizza Crust:

- 1 packet active dry yeast
- 1/2 tsp **La Fe Brown Sugar**
- 1 1/2 cups warm water (110° F)
- 1 tsp salt
- 2 tbsp olive oil
- 4 cups all purpose flour

For Pizza Sauce:

- 1 cup canned refried beans
- 1/4 cup taco sauce

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For Topping:

- 1 lb ground beef
- 1 packet taco seasoning
- 8 oz **La Fe Mozzarella Cheese**, shredded
- 8 oz colby jack cheese, shredded
- 1 bag shredded lettuce
- Taco Doritos
- Sour cream, if desired
- Taco sauce, if desired

DIRECTIONS

1. Start by dissolving yeast and brown sugar in warm water for 10 minutes. Then stir in salt and olive oil. Pour this mixture onto 4 cups of flour that have been measured out into a bowl.
2. Dump the dough onto a well-floured surface.
3. Knead until the dough is no longer sticky. You may need more flour, so just keep kneading and adding the flour slowly until it's no longer sticky.
4. Place the dough onto a well-oiled bowl, cover with a dishcloth, and place in a warm, dry place and let rise for an hour. Keep the dough in the microwave so it's out of the way.
5. After the hour is up, the dough should be significantly larger. Punch it down, and then dump it out into a lightly floured surface. Cut the dough into two. Place one ball of dough aside for later. Roll the dough out with a floured rolling pin. Your dough should be 1/4 in - 1/2in thick.
6. Mix together refried beans, taco sauce, and pizza sauce.
7. Preheat oven and pizza stones for 15 minutes at 425°F. Top dough with pizza sauce. Top the sauce with mozzarella cheese, then ground beef (cooked until no longer pink, and then mixed with taco seasoning), and then colby jack. Make sure you leave enough of each ingredient for other pizza!
8. Bake this on top of pizza stones for about 10-15 minutes, or until the dough is golden brown and the cheese is melted!
9. Cut with a pizza cutter and top with the desired topping! Top with shredded lettuce, sour cream, taco sauce, and crushed taco-flavored Doritos, but the possibilities are endless!