



Bubbie's TACO PIZZA

FLATBREAD PIZZA



A fun twist on taco night! This pizza is loaded with zesty taco-seasoned meat, melty cheese, and fresh toppings for the ultimate crowd-pleasing meal.

INGREDIENTS:

- 1 large flatbread (or 2 smaller flatbreads)
- 1 lb ground beef or ground turkey
- 1 packet taco seasoning (or 2 tbsp homemade taco seasoning)
- ½ cup salsa (plus more for serving)
- 1 cup refried beans (optional, for spreading)
- 1 ½ cups shredded Mexican blend cheese
- ½ cup black beans, rinsed and drained
- ½ cup corn kernels (fresh, canned, or frozen)
- ½ cup diced tomatoes
- ¼ cup sliced black olives
- ½ cup shredded lettuce
- ¼ cup sour cream or taco sauce (for drizzling)
- Fresh cilantro, for garnish (optional)
- Lime wedges, for serving (optional)

INSTRUCTIONS:

- 1 Preheat oven to 425°F (220°C).
- 2 In a skillet over medium heat, cook ground beef or turkey until browned. Drain any grease. Add taco seasoning and ¼ cup water. Stir and simmer for 2–3 minutes. Remove from heat.
- 3 Place the flatbread on a baking sheet or pizza stone. If using, spread refried beans over the flatbread. Spoon salsa evenly over the top. Sprinkle with half of the cheese.
- 4 Top with the seasoned meat, black beans, corn, diced tomatoes, and olives. Sprinkle with the remaining cheese.
- 5 Bake for 10–12 minutes, or until the cheese is melted and the edges are crisp.
- 6 Remove from the oven. Top with shredded lettuce, drizzle with sour cream or taco sauce, and garnish with fresh cilantro. Serve with lime wedges and extra salsa, if desired.

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