



Palatable

Taco Bell Style Mexican Pizzas

Ingredients

- 1 8 1/2 ounce) package 8-inch flour tortillas
- 1 (10 ounce) can enchilada sauce
- 1 (10 ounce) can diced tomatoes with mild green chilies
- 1 lb ground beef
- 1 (8 ounce) package taco seasoning
- 1 (15 ounce) can refried beans
- 1 (8 ounce) bag Mexican blend cheese
- 2 stalks green onions , chopped

Instructions

1. Prepare taco meat per package directions.
2. Warm refried beans.
3. Prepare a small amount of oil in pan to 375°F (do not put so much that it will cover the flour tortillas).
4. Cook flour tortilla's at 375°F for 30-45 seconds or until just golden brown.
5. Drain on paper towels.
6. Top on tortilla with a thin layer of refried beans.
7. Then top beans with a layer of taco meat.
8. Put another tortilla on top of the taco meat.
9. Put red sauce on top of the tortilla.
10. Put a few diced tomatoes and green chilies on top of red sauce.
11. Top with the Mexican blend cheese.
12. Finally top with a few chopped green onions.
13. Put finished Mexican pizzas on cookie sheet and broil in oven until cheese is melted.
14. Cut into fourths and serve.

🌀 Source: 🌐