



Grilled Taco Pizza



active:
30 mins
total:
30 mins
Servings:
5

Ingredients

- 1 pound 90%-lean ground beef
- 1 (15 ounce) can pinto beans, rinsed
- 1 ½ teaspoons chili powder
- 1 ½ teaspoons ground cumin
- ¼ teaspoon salt
- ¾ cup fresh salsa or pico de gallo, divided
- 1 pound whole-wheat pizza dough
- 1 cup shredded Mexican-blend cheese

- ¼ cup sour cream
- 2 tablespoons lime juice
- 2 cups shredded romaine lettuce
- Fresh cilantro & sliced pickled jalapeños for garnish

Instructions

1. Preheat grill to medium-high.
2. Cook beef in a large nonstick skillet over medium-high heat, breaking it up with a wooden spoon, until cooked through, about 5 minutes. Stir in beans, chili powder, cumin and salt. Remove from heat and stir in 1/2 cup salsa (or pico de gallo). Transfer to a medium bowl.
3. Roll dough out on a lightly floured surface into a 12-inch oval.
4. Oil the grill rack. Grill the dough until puffed and lightly browned, 1 to 3 minutes. Turn it over using tongs. Spread the beef mixture on the crust and sprinkle with cheese. Grill until the cheese is melted and the crust is lightly browned on the bottom, 2 to 3 minutes more. Transfer to a cutting board.
5. Mix sour cream and lime juice. Top the pizza with lettuce, the remaining 1/4 cup salsa (or pico de gallo) and the sour cream mixture. Garnish with cilantro and jalapeños, if desired.