

## Taco Bell Mexican Pizza

Serving Size: 4

Prep Time: 30 min

Cook Time: 35 min

Total Time: 1 hr 5 min

Ingredients:

1 lb [seasoned ground beef](#)

8 [tortillas](#)

1 cup [Pace Picante sauce](#) (medium spice)

1 1/2 cups [shredded cheese](#)

1 medium sized tomato, diced

2 tbsp olive oil

2 green onions, diced

[fire sauce](#) (optional)

Prepare fire sauce (if doing this option-highly recommend!)

Prepare [seasoning for beef](#) and set aside

Preheat oven to 350

Place 8 tortillas on a large cookie sheet lined with parchment paper

Brush both sides of tortillas with olive oil

Bake each side for about 5 minutes or until just golden (pop air bubbles with a toothpick to keep tortillas flat for easier assembly)

While tortillas are baking, brown beef in a pan with thin layer of water. Once beef is browned, mix in seasoning and cook on low for 5 minutes

Sprinkle 3 tbsp cheese on top of 4 tortillas, add an even layer of meat to each one

Sprinkle 3 tbsp cheese on top of the meat and firmly press the 4 remaining tortillas on top of each pizza

Spread 1/4 cup Pace Picante sauce on top of each pizza. Add cheese, diced tomatoes, and green onion

Bake at 350 for 10 minutes or until cheese is melted

Cut each pizza into 4 slices and serve with fire sauce