

Tostada Pizza

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Servings: MAKES: 6 SERVINGS

Ingredients

- 1 pound lean ground beef
- 3/4 cup water
- 1 ounce can diced green chile peppers, drained
- 2 tablespoons taco seasoning mix
- 1 teaspoon chili powder
- 1 tablespoon cornmeal
- 1 13.8 ounce package refrigerated pizza dough
- 1 15 ounce can pinto beans, rinsed and drained
- 1 cup shredded cheddar or Monterey Jack cheese (4 ounces)
- 1 cup shredded lettuce
- 1 medium tomato, chopped
- 1/2 cup thinly sliced green onions (4)
- Bottled taco sauce (optional)



Steps

1. In a large skillet cook ground beef until brown. Drain off fat. Stir in the water, chile peppers, taco seasoning mix, and chili powder. Bring to boiling; reduce heat. Simmer, uncovered, 15 to 20 minutes or until most of the liquid is gone.
2. Meanwhile, preheat oven to 400 degrees F. Grease a baking sheet and sprinkle with the cornmeal. Unroll pizza dough onto the baking sheet. Bake for 5 minutes.
3. In a small bowl mash pinto beans with a fork. Spread beans over partially baked dough to within 1/2 inch of edges. Spoon meat mixture over beans. Bake, uncovered, 10 minutes more or until crust is just golden. Sprinkle with the cheese. Bake 1 to 2 minutes more or until cheese is melted. Top with lettuce, tomato, and green onions. Cut into 12 pieces. If desired, serve with taco sauce.