

Jimmy's Mexican Pizza



Jimmy's specially seasoned ground beef, refried beans, salsa and cheese layered in a deep dish style. A tasty and easy Mexican-style pizza with a flour tortilla crust I whipped up because I had the stuff to make it!!

By Jimmy Simian

Prep: 20 mins

Cook: 25 mins

Total: 45 mins

Servings: 8

Yield: 8 servings



Ingredients

- ½ pound ground beef
- 1 medium onion, diced
- 1 clove garlic, minced
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- ½ teaspoon paprika
- ½ teaspoon black pepper
- ½ teaspoon salt
- 1 (16 ounce) can refried beans
- 4 (10 inch) flour tortillas
- ½ cup salsa
- 1 cup shredded Cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 2 green onions, chopped
- 2 roma (plum) tomatoes, diced
- ¼ cup thinly sliced jalapeno pepper
- ¼ cup sour cream (Optional)

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C). Coat 2 pie plates with non-stick cooking spray.

Step 2

Place beef, onion and garlic in a skillet over medium heat. Cook until beef is evenly browned. Drain off grease. Season the meat with chili powder, cumin, paprika, salt and pepper.

Step 3

Lay one tortilla in each pie plate, and cover with a layer of refried beans. Spread half of the seasoned ground beef over each one, and then cover with a second tortilla. Bake for 10 minutes in the preheated oven.

Step 4

Remove the plates from the oven, and let cool slightly. Spread half of the salsa over each top tortilla. Cover each pizza with half of the Cheddar and Monterey Jack cheeses. Place half of the tomatoes, half of the green onions, and half of the jalapeno slices onto each one.

Step 5

Return the pizzas to the oven, and bake for 5 to 10 more minutes, until the cheese is melted. Remove from the oven, and let cool slightly before slicing each one into 4 pieces.

Nutrition Facts

Per Serving: 370 calories; protein 19.6g; carbohydrates 31.6g; fat 18.6g; cholesterol 55.5mg; sodium 848mg.