



## *Taco Pizza with Homemade Pizza Dough*



### **Ingredients for the Pizza Crust:**

- 1 packet active dry yeast
- ½ teaspoon brown sugar
- 1 ½ cups warm water 110 degrees F
- 1 teaspoon salt
- 2 tablespoons olive oil
- 4 cups all purpose flour + more if necessary

### **Ingredients for the Pizza Sauce:**

- 1 cup canned refried beans
- ¼ cup taco sauce
- ¼ cup pizza sauce
  - 1 (15 oz) can tomato sauce
  - 1 (6 oz) can tomato paste
  - 2 cloves garlic minced
  - 1 tablespoon brown sugar
  - ½ tablespoon dried basil
  - ½ tablespoon Italian seasoning
  - 1 teaspoon dried oregano
  - 1 teaspoon onion powder
  - 1 teaspoon ground paprika
  - ½ teaspoon salt
  - ½ teaspoon pepper

### **Ingredients for the toppings:**

- 1 pound ground beef
- 1 packet taco seasoning
  - 4 tablespoons chili powder
  - 2 tablespoons ground cumin
  - 1-2 teaspoons salt (start with less and add more to taste)
  - 2 teaspoons black pepper
  - 2 teaspoons garlic powder
  - 2 teaspoons onion powder
  - 2 teaspoons smoked paprika
  - 1 teaspoon dried oregano
  - ¼ - 1 teaspoon cayenne pepper start with less and add more to taste
- 1 (8 oz) mozzarella cheese shredded, or more to taste
- 1 (8 oz) Colby jack cheese shredded, or more to taste



- 1 bag shredded lettuce
- Taco Doritos
- Sour cream for topping if desired
- taco sauce for topping if desired

#### **Method for the Pizza Crust:**

1. Start by dissolving yeast and brown sugar in warm water for 10 minutes. Then stir in salt and olive oil. Pour this mixture onto 4 cups of flour that have been measured out into a bowl.
2. Dump the dough onto a well-floured surface.
3. Knead until the dough is no longer sticky. You may need more flour, so just keep kneading and adding the flour slowly until it is no longer sticky.
4. Place the dough onto a well-oiled bowl, cover with a dishcloth, and place in a warm, dry place and let rise for an hour. I always keep my dough in the microwave so it is out of the way!
5. After the hour is up, the dough should be significantly larger. Punch it down, and then dump it out onto a lightly floured surface. Cut the dough into two. Place one ball of dough aside for later. Roll the dough out with a floured rolling pin.

#### **Method for the Pizza sauce**

1. Place tomato sauce, tomato paste, garlic, brown sugar, basil, Italian seasoning, oregano, onion powder, paprika, salt, and pepper into a high-powered blender. Blend until smooth.
2. Mix together refried beans, taco sauce, and pizza sauce.

#### **Assembling**

1. Preheat oven and pizza stones for 15 minutes at 425 degrees F.
2. Top dough with pizza sauce.
3. Top the sauce with mozzarella cheese, then ground beef (cooked until no longer pink, and then mixed with taco seasoning), and then Colby jack. Make sure you leave enough of each ingredient for the other pizza!
4. Bake this on top of pizza stones about 10-15 minutes, or until the dough is golden brown and the cheese is melted!
5. Cut with a pizza cutter and top with desired topping! We always top with shredded lettuce, sour cream, taco sauce, and crushed taco flavored Doritos, but the possibilities are endless!