

Individual Taco Pizzas

Ingredients:

1/2 lb ground beef
2 tablespoons water
3 tablespoons taco seasoning
8 flour tortillas (6 inch size)

Pizza toppings:

1 cup refried beans
1/4 cup green onions, chopped
2/3 cup enchilada sauce
1/4 cup diced tomato
1 cup shredded Cheddar-Monterrey Jack cheese blend

Preparation:

Mix beef, water, and taco seasoning together in a large skillet over medium-high heat. Cook together, stirring often, until beef is browned and cooked thoroughly; set aside. Preheat oven to 375 degrees.

Brown tortillas simply in a skillet sprayed with cooking spray over medium heat. Put tortilla in hot skillet for about 30 seconds until brown specks appear on the bottom, flip and fry for 30 more seconds. Remove to a plate and repeat for each tortilla. If the tortillas bubble up, just poke the bubble with a knife so it lays flat again.

Form each "pizza" by putting tortillas on baking sheets, then evenly distributing ingredients in the order listed on each pizza.

Place in oven just until cheese melts and lightly browns.

Makes 8 individual size pizzas. Serves 4 to 8.