



Taco Pizza

# Ingredients

- 1 sheet puff pastry, thawed if frozen
- 1 teaspoon [Fustini's Chipotle olive oil](#)
- ½ pound lean ground beef or turkey turkey
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- 1/2 teaspoon chili powder
- ½ teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon freshly cracked pepper
- 1 cup refried beans
- 1 cup freshly grated sharp white cheddar cheese
- ¼ cup taco sauce or salsa, plus more for drizzling
- 1 cup cherry tomatoes, chopped
- 1 cup shredded lettuce
- ¼ cup crumbled cotija cheese
- Pickled Onions, for topping

## Pickled Onions

- 1 red onion thinly sliced
- 1/2 cup warm water
- 1 1/2 tablespoons sugar
- 1 teaspoon coarse salt
- 3/4 cup [Fustini's Jalapeno Lime balsamic](#)

For a fast and easy pizza dough mix that makes 3 medium size pizzas with Fustini's olive oil: [Fustini's Pizza Mix](#)

## Sharon's Hint

If you do not have a puff pastry sheet, refrigerator thin crust pizza will work. adapted from [howsweeteats.com](http://howsweeteats.com)

# Directions

## Step 1.

Preheat the oven to 425 degrees F. Spray a baking sheet with nonstick spray. Place the sheet of puff pastry on the baking sheet. Pierce the pastry a few times all over with a fork.

## Step 2.

Heat the olive oil in a nonstick skillet over medium heat. Add in the ground turkey, breaking it apart with a wooden spoon. Season it with cumin, paprika, chili powder, garlic powder, salt and pepper. Stir well, continuing to break apart the meat into small crumbles. Cook until the turkey has browned completely. Turn off the heat.

## Step 3.

Spread the refried beans on the puff pastry, leaving a 1-inch border around the edges. Top with the grated cheddar cheese. Top with the taco meat, making sure it's evenly distributed over the pastry. Don't pile it in the center or it won't bake through! Drizzle with the taco sauce/salsa. Bake for 20 to 25 minutes, until the pastry is golden brown on the edges and puffed. Remove from the oven and add shredded lettuce, tomatoes, pickled onions and cotija cheese. Drizzle on extra taco sauce or salsa if you'd like! Slice and serve!

## Step 4. Pickled Onions

Place the onions in a jar or cup. In a bowl, whisk together the warm water, sugar and salt until the sugar and salt dissolve. Whisk in the vinegar. Pour over the sliced onions. Let sit at room temperature for 30 minutes to 1 hour.