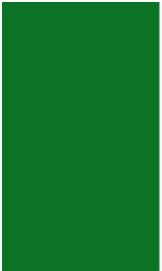


Kids in the Kitchen with Gianna Key- Easy Mexican Pizza

These Mexican Pizzas are even BETTER (and healthier) than the ones you love from Taco Bell!
They're made with ground beef, refried beans, and cheese inside corn tortillas.

Go to the www.portagelibrary.info - click into **Events & Classes**- click into **Virtual and in-person_events**- Go to **January 14th** and click into **Kids in the Kitchen** and scroll to the bottom of description to find the link to connect you Gianna's cooking page. **The link goes live on January 14th.** -enjoy



Prep Time 15 mins Cook Time 25 mins Total Time 40 mins

Ingredients

- 1 lb ground beef
- 1 packet taco seasoning (or homemade)
- 2/3 cup water
- 1 Tablespoon oil/butter
- 10 corn tortillas
- 1 16 oz can refried beans
- 1 10 oz can red taco sauce
- 2 cups shredded cheddar cheese
- 1 roma tomato , diced
- 1 small can sliced olives
- 3 green onions , chopped

Cooking Directions

ALWAYS Wash your hands!!!

1. Preheat oven to 400 degrees
2. Cook ground beef, crumbling it into small pieces with a wooden spoon as it cooks. Remove any grease by carefully straining the meat into a bowl lined with paper towel.
3. Place meat back into skillet .
4. Add taco seasoning and water and stir to combine.
5. In a separate frying pan, heat oil/butter in a small skillet over medium-high heat.
6. Once hot, cook corn tortillas one at a time until golden and slightly crisp on both sides, flipping half way through.
7. Remove, and place on a paper towel.

Assemble pizzas: All toppings are optional. Ask your guests what they would like on their pizza!

1. Spoon a thin layer of taco sauce on top of one corn tortilla. Spread refried beans on and top with a spoonful of taco meat.
2. Sprinkle cheese over the meat and place a second corn tortilla on top.
3. Spread with another thin layer of taco sauce and sprinkle with more cheese.
4. Bake at 400 degrees F for about 10 minutes, until cheese is melted and bubbly.
5. Garnish with olives, tomatoes, green onion and sour cream. Cut into wedges to serve.