



PREP TIME

**35**  
minutes

TOTAL TIME

**25**  
minutes

SERVINGS

**5**

## MEXICAN PIZZAS

Enjoy every flavorful bite of these homemade Mexican Pizzas packed with bold tastes from RO\*TEL® Mild Diced Tomatoes & Green Chilies and Rosarita® Original Refried Beans.



### Ingredients

- 10 flour tortillas (8-inch)
- PAM® Avocado Oil No-Stick Cooking Spray**
- 1 pound ground beef (80% lean)
- 1 can (10 oz) **RO\*TEL® Mild Diced Tomatoes & Green Chilies**, drained, divided
- 1 pkg (1.25 oz) taco seasoning mix
- 2/3 cup water
- 1 can (16 oz) **Rosarita® Original Refried Beans**
- 2-1/2 cups shredded Colby and Monterey Jack cheese
- 1/2 cup enchilada sauce
- 1 green onion, chopped

### Directions

- 1.** Preheat oven to 200°F. Lightly coat a large non-stick skillet with **PAM® Avocado Oil No-Stick Cooking Spray** and warm over medium heat. Add in tortilla and cook in the pan until crispy, about 45 seconds on each side. Place on a baking sheet in the oven to keep warm. Repeat for the rest of the tortillas.
- 2.** Cook ground beef in a skillet over medium heat until crumbled and browned, about 8 minutes; drain. Set aside 1/2 cup of drained **RO\*TEL® Mild Diced Tomatoes & Green Chilies**. Pour remaining tomatoes, taco seasoning and water into a skillet with beef. Bring to a boil, reduce heat and simmer 3 to 4 minutes.
- 3.** Pour **Rosarita® Original Refried Beans** in a microwave-safe bowl and microwave for 1 minute to soften for spreading.
- 4.** Assembling pizzas: Remove tortillas from the oven. Increase oven temperature to 400°F. On a cool baking sheet, place a tortilla; spread it with 1/2 cup of beans, then top it with 1/2 cup of beef. Stack an additional tortilla and top with 2 tablespoons of enchilada sauce and 1/2 cup of cheese. Repeat for the rest of the ingredients.
- 5.** Bake in batches for 5 to 10 minutes, until the cheese is melted. Top with green onions and remaining tomatoes and green chilies. Slice Mexican pizzas and serve.