

Pizza Tacos with Ground Beef



Imagine biting into a warm, crispy tortilla that cradles a savory filling of perfectly seasoned ground beef, and gooey melted cheese. The moment you take a bite, the delightful crunch gives way to a symphony of flavors that dance on your palate—rich, cheesy, and oh-so-satisfying.

Serves 6
Prep time: 10 min

Cook time: 20 min
Total time: 30 min

INGREDIENTS

For Beef Mixture

- 1 lb Ground Beef
- 1 tbsp Olive Oil
- Onion and Garlic
- Pizza Sauce
- Italian Seasoning, Garlic Powder, Onion Powder, Smoked Paprika, Salt, & Pepper

For Pizza Tacos

- Flour Tortillas
- 2 tablespoons lemon juice
- Mozzarella & Provolone Cheese
- Parmesan Cheese
- Butter and Seasonings
- Basil and parsley for toppings

DIRECTIONS

1. In a large skillet, heat 1 tbsp of olive oil over medium heat. Once hot, add the diced onion & sauté for about 3-4 min.
2. Add 2 cloves of minced garlic & cook for an additional minute.
3. Increase the heat to medium-high & add ground beef. Use a spatula to break it apart as it cooks. Sauté until browned.
4. Stir in 1 cup of sauce along with 1 teasp of Italian seasoning, 1 tsp of garlic powder, ½ tsp of onion & smoked paprika, 1 tsp of salt, & black pepper. Simmer for 5 min.
5. Preheat your oven to 400°F.
6. In a separate bowl, mix 2 tbsp of melted butter with 1 tsp of Italian seasoning & ½ teasp of garlic powder. Brush this flavorful mixture onto both sides of 8 small flour tortillas.
7. Slightly fold the tortillas in a baking dish & fill with a scoop of the beef, 2 cups of mozzarella, 1 cup of provolone. sprinkle with Parmesan.
8. Place the baking sheet in the oven & bake for 10-12 minutes until the cheese is bubbly & the tortillas are golden brown.
9. Remove the tacos from the oven & let cool Add your desired toppings, & serve warm.