



Loaded Beef Nacho Pizza

with Quick-Pickled Jalapeños & Crema



30-40min



2 Servings

We combined two of our favorite food groups—pizza and nachos—creating the ultimate comfort food. Working with pizza dough may seem daunting, but it's not! Set the dough in an oiled bowl on the counter, loosely cover it with a clean kitchen towel, and allow it to come to room temperature—it will be soft and pliable. When you're ready to use the dough, lightly oil your hands before shaping it to prevent sticking.

What we send

- 1 lb pizza dough ¹
- 1 jalapeño pepper
- garlic
- 3 pieces cheddar ⁷
- 10 oz pkg grass-fed ground beef
- 1 pkt taco seasoning (use 2 tsp)
- 4 oz salsa
- 1 oz scallions
- 2 pkts sour cream ⁷
- 1 romaine heart

What you need

- neutral oil
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper

Tools

- medium (10") ovenproof skillet (preferably cast-iron)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1300kcal, Fat 67g, Carbs 119g, Proteins 36g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Lightly **oil** a medium bowl, then add **pizza dough** and turn to coat; set aside to come to room temperature. Thinly slice **jalapeño** crosswise. Finely chop **1 teaspoon garlic**. Finely chop or grate **all of the cheddar**.

(See front of recipe card for our pizza dough tips.)



4. Assemble & bake pizza

Let skillet cool slightly, then lightly **oil**. Add **dough** and press to the edges. (If dough springs back, let rest 5 minutes in skillet and try again.) Spread **beef mixture** over top, leaving ½-inch border all around. Bake on center oven rack until dough is puffed and golden-crisp on the bottom, 15-16 minutes. Sprinkle with **cheese**, return to oven, and bake until melted, 4-5 minutes.



2. Pickle jalapeños

In a small bowl, stir to combine **¼ teaspoon of the chopped garlic**, **2 tablespoons vinegar**, and **1 teaspoon salt**. Add **jalapeños** and stir to coat. Set aside, stirring occasionally, until step 5.



5. Prep toppings

Meanwhile, trim **scallions**, then thinly slice. In a small bowl, thin **sour cream** by stirring in 1 teaspoon water at a time, as needed. Halve **romaine** lengthwise, then thinly slice crosswise; discard end. In a large bowl, stir to combine **2 teaspoons of the jalapeño pickling liquid** and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Add romaine to bowl; toss to coat.



3. Cook & season beef

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add **beef** and cook, breaking up meat into large pieces, until cooked through, 3-4 minutes. Tilt skillet and spoon off as much **fat** as possible. Stir in **remaining garlic** and **2 teaspoons taco seasoning**; cook until fragrant, 1 minute. Transfer to a bowl, then stir in **half of the salsa**.



6. Finish & serve

Let **pizza** rest for 5 minutes, then cut into wedges. Use a slotted spoon to drain **jalapeños**. Top **beef nacho pizza** with **pickled jalapeños**, **scallions**, **shredded lettuce**, **crema**, and **remaining salsa** (or serve on the side to build as desired). Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com [@](#) <#> [marthaandmarleyspoon](#)