



Chorizo Taco Pizza

with Refried Beans



30-40min



2 Servings

Sometimes we don't want to make a choice, we just want both. Enter taco pizza. We've piled it high with savory toppings like a quick take on refried pinto beans, sharp red onion, fresh tomatoes, and crisp romaine. And what would taco pizza be without a crisp dough and melted cheddar? Load it with jalapeños for a kick.

What we send

- 1 lb pizza dough ¹
- 1 red onion
- 2 plum tomatoes
- 1 lime
- ¼ oz taco seasoning
- 15 oz can pinto beans
- 2 (2 oz) shredded cheddar-jack blend ²
- 2 (1 oz) sour cream ²
- 1 romaine heart
- 2 oz pickled jalapeños
- ½ lb pkg chorizo sausage

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

Tools

- rimmed baking sheet
- medium skillet
- potato masher or fork

Cooking tip

Letting the pizza dough come to room temperature allows the gluten to loosen, this makes the dough easier to shape and roll. For the best results, set it out at least 30 minutes before cooking.

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1480kcal, Fat 60g, Carbs 161g, Protein 73g



1. Prep dough

Preheat oven to 450°F with a rack in the lower third. Lightly **oil** a rimmed baking sheet. Unwrap **dough**, transfer to a lightly **oiled** bowl and turn to coat; cover with a clean kitchen towel and allow to come to room temperature.



2. Prep ingredients

Finely chop **onion**; reserve 2 tablespoons of the onions for step 6. Core and chop **tomatoes**. Squeeze **2 teaspoons lime juice** into a medium bowl. Whisk in **2 tablespoons oil** and season to taste with **salt** and **pepper**. Add tomatoes and stir to combine. Cut any remaining lime into wedges.



3. Cook refried beans

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **chorizo** and **remaining onions**; cook, stirring, until soft, 3-4 minutes. Add **all of the taco seasoning**; cook until fragrant, about 30 seconds. Add **beans and their liquid**; cook, stirring, until liquid is reduced by half and chorizo is cooked through, 3-4 minutes. Off heat, mash until mostly smooth. Season to taste.



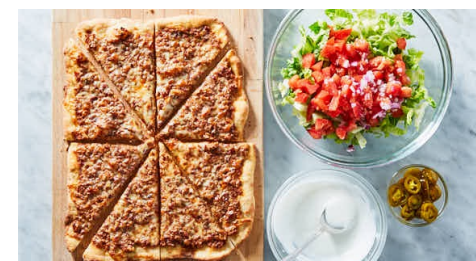
4. Bake pizza

On a **floured** surface, roll or stretch **dough** to a rectangle, about 10- x 13-inch. Dust off excess flour, then carefully transfer to prepared baking sheet. Spread **beans** over dough leaving a 1-inch border. Sprinkle with **⅔ of the cheese** (save rest for own use). Bake on lower oven rack until bottom of crust is browned and cheese is bubbling, 12-18 minutes.



5. Season sour cream

In a small bowl, thin **all of the sour cream** by adding **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**.



6. Make salad & serve

Thinly slice **romaine** crosswise, discarding stem end. Transfer lettuce and **reserved onions** to bowl with **tomatoes**; season to taste with **salt** and **pepper** and toss to combine. Cut **pizza** into wedges. Scatter **⅓ of the salad** on top, drizzle with **sour cream**, and garnish with **pickled jalapeños**. Serve **remaining salad** and **any lime wedges** alongside. Enjoy!