



Veggie 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
- 9 oz tomatoes
- 1 lime
- 4 (2 oz) shredded cheddar-jack blend ⁷
- ¼ oz taco seasoning
- 1 can pinto beans
- 2 oz sour cream ⁷
- 1 romaine heart
- 2 oz pickled jalapeños ¹⁷

What you need

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

Tools

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

Allergens

Wheat (1), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1510kcal, Fat 70g, Carbs 170g, Protein 38g



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. Coarsely chop or grate **cheddar**, if necessary.



3. Cook refried beans

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



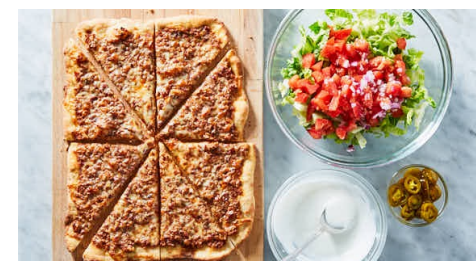
4. Bake pizza

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!