

## Gluten-Free Taco Pizza

Contain dairy (can be omitted).

**Please check all labels carefully for your dietary restrictions.**

- 1 package taco seasoning mix
- 1 pound ground beef, chicken or turkey
- 1 can refried beans (traditional or black)
- 1 ½ cups shredded Mexican cheese (omit if dairy free)
- 1 pizza dough recipe (our favorite recipe is Bob's Red Mill Gluten Free All-Purpose Pizza Crust)
- Fresh salsa or taco sauce
- Chopped romaine lettuce
- Taco flavored tortilla chips (For dairy free, substitute plain corn chips)
- Chopped avocado (if desired)
- Corn meal, for dusting

Heat oven to 450 degrees Fahrenheit. If desired, place pizza stone in oven and allow to heat for 30 minutes.

Prepare taco meat according to seasoning mix instructions.

Prepare Pizza Dough according to instructions. Once prepped, dust a piece of parchment paper with corn meal and then spread the dough on the parchment paper. Spread dough out to the approximate size of the pizza stone or cookie sheet (if not using pizza stone).

Par bake the crust for approximately 10-15 minutes, or until the crust starts to brown on the bottom and the edges. Remove from oven and flip the crust over. Spread refried beans on crust, top with meat and cheese (if using). Place back in oven and bake until cheese is hot and bubbly. Top with lettuce, chips, avocado (if using) and salsa or taco sauce.

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