

Foodnity Recipes

Beef Taco Pizza With Cheddar And Turkey Bacon

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Toppings

- [ ] 1 pound ground beef
- [ ] 8 slices turkey bacon
- [ ] 1/2 cup diced yellow onion
- [ ] 2 cloves garlic, minced
- [ ] 1 tablespoon olive oil

The Seasoning & Sauce

- [ ] 1 tablespoon chili powder
- [ ] 1 teaspoon ground cumin
- [ ] 1/2 teaspoon smoked paprika
- [ ] 1/4 teaspoon cayenne pepper, optional
- [ ] 1/2 cup taco sauce (store-bought or homemade)

The Base & Cheese

- [ ] 1 12-inch pre-baked pizza crust or 1 ball of pizza dough
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1 cup shredded pepper jack cheese

For Garnish

- [ ] 1 tablespoon chopped fresh cilantro, for garnish
- [ ] 1 lime, cut into wedges
- [ ] 1 tablespoon sour cream or Greek yogurt (optional)

Instructions

1. First things first, go ahead and preheat your oven to 400°F (200°C). Now, if you're using a fresh pizza dough, just roll it out on a floured surface and set it on a parchment-lined pizza pan. It's a nice little start to the process.

2. Heat a tablespoon of olive oil in a large skillet over medium-high heat. Toss in the 8 slices turkey bacon and cook them until they're nice and crisp, which usually takes about 3–4 minutes. I like to remove them with tongs and let them drain on paper towels, then just crumble them into bite-sized pieces.

3. In that same skillet—don't wash it, we want those flavors!—add the 1 pound ground beef. Cook it, breaking it up with your spatula, until it's browned and no longer pink, about 5 minutes. Honestly, just drain the excess grease if it looks like too much.

4. Now stir in the 1/2 cup diced yellow onion, 2 cloves garlic, minced, 1 tablespoon chili powder, 1 teaspoon ground cumin, 1/2 teaspoon smoked paprika, that 1/4 teaspoon cayenne pepper (if you're feeling a bit spicy), and 1/2 cup taco sauce. Let it cook for about 3 minutes until the onions soften; wow, the smell is just wonderful at this point.

5. Transfer your seasoned beef mixture right onto the pizza crust. Evenly spread the 1 cup shredded sharp cheddar cheese and 1 cup shredded pepper jack cheese over the top. Sprinkle on those crumbled turkey bacon pieces and, if you like, a handful of fresh cilantro.

6. Slide the pizza into the preheated oven and bake for 12–15 minutes. You're looking for a golden brown crust and cheese that's bubbly and just slightly browned.

7. Remove the pizza from the oven. Well, look, it's tempting to dive in, but let it rest for 2 minutes before you slice it into four equal wedges.

8. Serve each slice with a lime wedge, a dollop of 1 tablespoon sour cream or Greek yogurt, and extra cilantro if you're so inclined. Squeeze that lime juice over the top for a little extra zing.

9. I mean, honestly, enjoy it right away. The texture is just best when it's fresh and the crust is still crisp.

10. If you have any leftovers, just pop them in an airtight container in the fridge for up to 3 days. I'd suggest reheating in a toaster oven or skillet to get that crispness back.

Nutrition per serving

680 kcal	38 g	42 g	34 g
Calories	Protein	Carbs	Fat

Tips & notes

- The turkey bacon provides a lovely contrast to the creamy cheese.
- Using pre-baked crust saves a lot of time on a busy weeknight.
- A squeeze of fresh lime at the end really brightens the heavy flavors of the beef.