



Veggie Taco Pizza

with Frijoles Refritos



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. Cook, relax, and enjoy!

What we send

- can pinto beans
- romaine heart
- plum tomatoes
- red onion
- taco seasoning

What you need

- all-purpose flour ¹
- apple cider vinegar
- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

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

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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850.0kcal, Fat 41.5g, Proteins 28.5g, Carbs 88.0g



1. Prep dough

Preheat oven to 500°F with a rack in bottom position. Lightly **oil** a rimmed baking sheet. Set dough aside to come to room temperature.



2. Prep ingredients

Trim ends from **onion**, then halve, peel and finely chop. Reserve **2 tablespoons onion** for step 6. Coarsely grate **cheese**. Core and chop **tomatoes**. In a medium bowl, whisk **vinegar** and **2 tablespoons oil**, and season to taste with **salt** and **pepper**. Add **tomatoes**, then stir to combine.



3. Cook refried beans

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **remaining onion**, sauté until soft, 3-4 minutes. Add **taco seasoning**, cook until fragrant, about 30 seconds. Add **beans and their liquid**, cook, stirring, until liquid has reduced by ½, 3-4 minutes. Remove from heat, then mash until mostly smooth. Season to taste with **salt** and **pepper**.



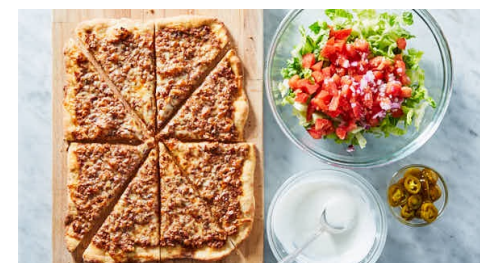
4. Bake pizza

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



5. Season sour cream

In a medium bowl, whisk **sour cream** with **1-2 teaspoons water** if necessary to loosen to a pourable consistency. Season to taste with **salt** and **pepper**.



6. Make salad

Thinly slice **romaine** crosswise, discarding end. Transfer lettuce and **reserved onion** to bowl with **tomatoes**, season to taste with **salt** and **pepper**, and toss to combine. Cut **pizza** into wedges. Scatter **½ of the salad** on top, drizzle with **sour cream**, and garnish with **pickled jalapeños**. Serve **remaining salad** alongside. Enjoy!