



Veggie Taco Pizza

with Frijoles Refritos



30-40min



4 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

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

What you need

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

Tools

- 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 796.0kcal, Fat 36.5g, Proteins 26.5g, Carbs 89.5g



1. Prep dough

Preheat oven to 500°F with a rack in bottom position. Lightly **oil** a large 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. Core and chop **tomatoes**. In a large 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 half, 3-4 minutes. Remove from heat. Mash until mostly smooth. Season to taste with **salt** and **pepper**.



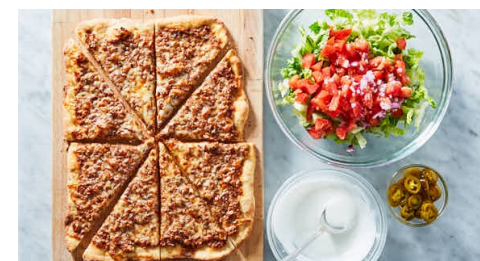
4. Bake pizza

On a **floured** surface, roll or stretch pizza dough to fit the baking sheet. If dough springs back, cover and let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet. Spread **beans** over crust leaving a 1-inch border. Sprinkle with **cheese**. Bake on bottom rack until 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 tablespoon water** if needed to thin out 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 **1/3 of the salad** on top, drizzle with **sour cream**, and garnish with **pickled jalapeños**. Serve **remaining salad** alongside. Enjoy!