



CHEF MATT'S FAVORITE RECIPES

GUAJILLO TACO PIZZA

INGREDIENTS

For Pizza Crust

Note: if you prefer to use a pre-made pizza crust, pick one up at your favorite local grocer and follow the instructions on the package.

- 3/4 cup warm water (about 110 F)
- 1-1/2 tsp active dry yeast
- 1/2 tsp sugar
- 2 cups high gluten flour or bread flour
- 2 Tbs vegetable oil
- 1 tsp salt

For Pizza Toppings

- 1 bottle Hoss Soss Guajillo
- 1 can refried beans (black or pinto)
- 3/4 lb ground meat (turkey, beef, chicken) or vegan crumbles cooked in 1/4 cup Guajillo
- Iceberg lettuce, shredded, 2 cups
- Black olives, 1 small can, drained and sliced
- Cheddar cheese, 1 cup, shredded
- Mozzarella cheese, 1 cup, shredded
- Sour cream, 1 pint
- Your favorite chunky salsa, 1 jar

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EQUIPMENT

- Knife and cutting board
- Rolling pin
- Pizza pan (if you don't have a traditional pizza pan, just use a baking sheet and create a rectangular pizza!)
- Pizza cutter (or sharp knife)
- Skillet

HOW TO MAKE THE PIZZA CRUST

- In an electric mixer bowl, combine the water (110 F), yeast, and sugar and stir to combine.
- Let sit until the mixture is foamy, about 5 minutes.
- Place the bowl on the mixer and add the flour, oil and salt.
- Using a dough hook, mix for 5-7 minutes or until it is all incorporated and the mixture is smooth.
- Turn the dough out onto a lightly floured surface and knead until smooth but still slightly tacky, about to 3-5 minutes.
- NOTE: if you do not have an electric stand mixer, knead dough by hand for 10 minutes.
- Oil a large mixing bowl with pan spray.
- Place the dough in the bowl and turn to oil all sides.
- Cover the bowl with plastic wrap and set in a warm, draft-free place until nearly doubled in size, about 1 to 1-1/2 hours OR refrigerate until needed (and then allow to rise).

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HOW TO MAKE THE PIZZA

- Heat skillet to medium heat, brown the ground taco meat with 1/4 cup of Hoss Soss Guajillo. Set aside.
- Flour the rolling pin and roll out pizza dough on a floured surface into a round shape. This ball of dough will make a 14-inch pizza.
- Pour remaining Guajillo sauce onto pizza crust and spread evenly with a spoon. Cover the entire surface except for the outer inch.
- Spoon large spoonfuls of refried beans all over the crust (spread lightly if desired, this may be difficult with the raw dough, be careful not to tear it!)
- Spread taco meat all over the pizza, layering on top of beans.
- Sprinkle black olives and both cheeses all over the pizza.
- Bake the pizza at 450F for 15 minutes, or until pizza crust is golden brown around the edges.
- When pizza is done, let cool for 5 minutes.
- Place a ring of shredded iceberg lettuce in the center of the pizza.
- Using a spoon, place a dollop of sour cream at the top of each slice of pizza.
- Pour a small pile of your favorite chunky salsa in the center of your pizza pie.
- Top the whole fiesta with more Guajillo, if you have any left!
- Slice and devour!