GU AJI LLO TAC O P IZZ A

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
GUAJILLO TACO PIZZA

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).
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!