



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

MEXICAN FLATBREAD PIZZAS

1 pound lean ground beef

1 package (1.25 ounces) reduced-sodium taco seasoning mix

½ cup water

4 corn or gluten-free tortillas (8 inch diameter)

Vegetable Oil

½ cup salsa

1 package (8 ounces) shredded Mexican cheese blend

Shredded iceberg lettuce, diced tomatoes, salsa and dairy sour cream

1. Preheat oven to 400 degrees F.
2. Heat medium skillet over medium-high heat.
3. Crumble ground beef into skillet; cook stirring occasionally until browned and no pink remains, about 5 to 6 minutes. Drain off any fat.
4. Stir in taco seasoning and water; cook stirring occasionally until liquid is absorbed, about 2 to 3 minutes.
5. Place tortillas on baking sheet; lightly brush with oil.
6. Bake in 400 degree oven until lightly browned, about 5 minutes.
7. Spread about 2 to 3 tablespoons salsa over each toasted tortilla. Sprinkle ¼ cup of cheese over each. Top each with meat and sprinkle additional ¼ cup of cheese over top of each.
8. Bake in 400 degree oven until cheese melts, about 3 minutes.
9. Cut into serving size pieces. Top with lettuce, tomato, salsa, and sour cream.
Makes 4 - 6 servings.

