

Spicy Taco Pizza

Ingredients

1 batch pizza dough (I use [this one](#) minus the stuffed crust)
¾ pound ground beef
1 tbsp. chili powder
2 tsp. cumin
1 tsp. garlic powder
1 tsp. oregano
1 tsp. onion powder
½ tsp. smoked paprika
salt and pepper
½ medium onion, chopped
4 ounces cream cheese, softened
1 tsp. garlic
1 tsp. cumin
½ tsp chili powder
1 1/2 cups shredded cheddar cheese
1 jalapeño, sliced
1/3 bunch cilantro, roughly chopped

Directions

1. Add pizza stone to oven and preheat oven to 400 F.
2. Heat a large skillet to medium heat.
3. Add beef and break apart (you can add a drizzle of oil, but if your pan is non-stick, it shouldn't be necessary as the beef will produce plenty of fat).
4. Once beef is starting to brown, add onion.
5. Cook until onions are soft and meat is cooked through, about 7-10 minutes.
6. Add spices and cook another 2 minutes.
7. While meat is cooking, make pizza crust if using above recipe.
8. Spread dough onto parchment paper, then flip over onto hot pizza stone. This dough recipe makes a thin crust about 11-12 inches.

Disclaimer: I am not a nutritionist and sharing this recipe does not constitute nutrition advice. Please consult a nutritional practitioner about a nutrition plan that's best for you.

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Directions

9. Bake crust for 5 minutes so crust is brown and slightly crispy (baking time will be longer if you use a traditional crust.) Flip over and bake another 3 minutes.
10. While crust is baking, combine cream cheese and spices (garlic, cumin, and chili powder).
11. Spread cream cheese evenly over crust.
12. Top with cheddar cheese, meat and onions, tomatoes, and finally jalapeños.
13. Bake 5 more minutes.
14. Turn off oven and turn on broiler to high.
15. Broil until cheese is slightly brown and bubbly, about 30 seconds to a minute and a half. Watch carefully as it browns quickly.
16. Let cool for a couple minutes.
17. Sprinkle with cilantro.
18. Slice and enjoy.

My notes

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