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Taco Pizza Grande ♦♦

Taco Pizza Grande is a delicious fusion of Mexican and Italian cuisines. It combines the flavors of a taco with the classic pizza crust. The pizza is topped with seasoned ground beef, tomatoes, lettuce, cheese, and a drizzle of taco sauce. It's a crowd-pleasing dish that is perfect for parties or weeknight dinners.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 15 mins

Total Time: 35 mins

Recipe Yield: 800 grams

Number of Servings: 8

Serving Size: 100 g

Ingredients

500 g	pizza dough
300 g	Ground Beef
200 g	Tomatoes
100 g	lettuce
200 g	Cheese

50 g taco sauce

Directions

Step 1

Preheating

Preheat the oven to 400°F (200°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Stove

Brown the ground beef in a pan over medium heat.

Prep Time: 5 mins

Cook Time: 10 mins

Step 3

Preparation

Roll out the pizza dough on a floured surface to your desired thickness.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Preparation

Transfer the pizza dough to a baking sheet or pizza stone.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Preparation

Spread the cooked ground beef evenly over the pizza dough.

Prep Time: 2 mins

Cook Time: 0 mins

Step 6

Preparation

Top with sliced tomatoes, shredded lettuce, and grated cheese.

Prep Time: 3 mins

Cook Time: 5 mins

Step 7

Oven

Bake in the preheated oven for 12-15 minutes, or until the crust is golden and the cheese is melted and bubbly.

Prep Time: 0 mins

Cook Time: 15 mins

Step 8

Preparation

Drizzle taco sauce over the cooked pizza.

Prep Time: 1 mins

Cook Time: 0 mins

Step 9

Serving

Slice and serve hot.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 320 kcal

Fat: 18 g

Protein: 15 g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	15 g	88.24%	88.24%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Fibers	2 g	5.26%	8%
Sugars	3 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	8 g	36.36%	47.06%
Fat	18 g	64.29%	72%
Cholesterol	40 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	15 mg	16.67%	20%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	1 mcg	6.67%	6.67%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	600 mg	26.09%	26.09%
Calcium	15 mg	1.5%	1.5%
Iron	10 mg	125%	55.56%
Potassium	250 mg	7.35%	9.62%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	2 mg	18.18%	25%
Selenium	15 mcg	27.27%	27.27%

Recipe Attributes

Cuisines

Mexican Italian

Kitchen Tools

Slow Cooker Blender

Course

Salads Snacks Sauces & Dressings Appetizers Main Dishes Side Dishes
Desserts Drinks Breads Soups

Cultural

Chinese New Year Cinco de Mayo Hanukkah Oktoberfest Ramadan

Events

Barbecue

Meal Type

Lunch Dinner Snack

Difficulty Level

Medium

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