



Fredericksburg Farms

Country Goodness, Gourmet Taste

[www.fredericksburgfarms.com](http://www.fredericksburgfarms.com) 830-997-0960

## Mexican Pizza

Serves 4.

1 (14-inch diameter) pizza crust

3 tablespoons canola oil

8 ounces lean ground beef

4 tablespoons dry **Fredericksburg Farms Homemade Hearty Salsa Mix**

2/3 cup **Fredericksburg Farms Salsa Roja a la Charra**

Mixture of (half and half) shredded Monterey Jack cheese and mozzarella cheese

Sliced ripe olive

Thinly sliced onion

Prepare pizza crust and place on pizza pan; set aside. Preheat oven to 425 degrees. Heat the canola oil in a heavy 10-inch skillet over medium heat. When oil is hot add the ground beef and dry **Homemade hearty Salsa Mix**. Stir to blend salsa mix into meat thoroughly. Cook until meat is browned, about 10 minutes. Drain off all fat from meat; set aside.

Spoon **Salsa Roja a la Charra** over the pizza crust, then scatter the drained ground beef evenly over the pizza. Pile desired amount of cheese over the meat; add ripe olives and sliced onion. (You may add other toppings if desired.) Bake pizza in preheated oven for 18 to 20 minutes, or until crust is crisp and cheese is melted and bubbly. Slice into wedges and serve.