

South of the Border Pizza

Serves 2 to 4

Can a taco transform itself into a pizza? Most certainly! Just abandon the taco shell in favor of a great pizza crust.

Ingredients

- 1 ea. 10 oz. [Wood Stone Dough](#) ball
- 3 oz. pico de gallo salsa
- 2 oz. spiced ground beef
- ½ oz. red onion, diced
- 2 oz. yellow pepper, diced
- 2 oz. cheddar cheese
- Fresh cilantro, chopped

Method

Oven Temperature: 570 to 600 degrees

- Flour both sides of the dough ball and gently open the ball by hand to the desired thickness. Generally a 10-oz. dough ball will make a 10 to 12-in. pizza.
- Ladle the salsa in the center of the pizza shell. Use the bottom of the ladle to spread the salsa outward in a spiral to within a ½-in. of the edge of the shell.
- Spread ground beef evenly over the pizza, until it just covers the outside edge of the salsa. Top the pizza with the onion, pepper, and cheese, taking care to ensure that each slice of pizza will have about the same amount of toppings on it.
- Transfer the pizza onto a large peel and land it in the raw landing zone of the oven. Once the pizza begins to color nicely on the side closest to the flame, [rotate](#) it 180-degrees and move it one pizza length closer to the flame, into the finishing zone.
- Once the side closest to the flame colors, and the top and bottom color of the pizza is balanced, remove the pizza from the oven using a large peel. Transfer the pizza to a cooling screen for about 1 minute, then move it to a pizza board and slice into pieces. Total bake time will be about 4 minutes.

Garnish with cilantro



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