



PREP TIME

15min



COOK

TIME

20min



SERVES

2

FEATURING

# TOSTITOS® Toppers™ Fajita Pizza

## INGREDIENTS

- 2 large flour tortillas
- 1 **tbsp** vegetable oil
- 1 **cup** mixed blend of onions and bell peppers
- 6 **oz** chicken
- 6 **oz** skirt steak
- 3/4 **cup** refried beans
- 3/4 **cup** Mexican cheese blend
- 1 **cup** TOSTITOS® Toppers™ Fiesta Ranch Sauce & Dressing

## HOW TO MAKE

### DIRECTIONS

- Preheat oven to 400°F.
- Heat a medium saucepan to medium-high heat and cook the onions, peppers, chicken, and steak together until meat is fully cooked. Once cooked, cut the fajita mix (vegetables and meat) into smaller cubed pieces and set aside.
- Place both tortillas on top of one other and, using a pizza cutter, cut the circular tortillas into large squares. Brush both sides of each tortilla lightly with oil and place in the oven on a baking sheet for 8-10 minutes or until crispy. Set aside to cool.
- On one tortilla square, spread the refried beans evenly from edge to edge and sprinkle 1/3 of the cheese blend over the beans. Place the second tortilla over the beans and cheese.
- Over the second tortilla, sprinkle another 1/3 of the cheese blend, then follow by evenly distributing the fajita mix over the cheese. Sprinkle the remaining 1/3 of the cheese blend over the fajita mix.
- Place the pizza into the oven again for 8-10 minutes or until cheese is completely melted. Remove from the oven and place on a cutting board.
- Drizzle with TOSTITOS® Toppers™ Fiesta Ranch Sauce & Dressing, cut into 8 pieces and serve.

