

Plate Dream

Crescent Roll Taco Pizza – Easy Comfort Food

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Mexican-American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 (8-ounce) can of refrigerated crescent roll dough
- [ ] 1/2 lb ground beef
- [ ] 1 packet taco seasoning
- [ ] 1/2 cup shredded cheddar cheese
- [ ] 1/4 cup diced red onion
- [ ] 1/4 cup diced green bell pepper
- [ ] 1 tbsp lime juice
- [ ] 1 tsp honey
- [ ] 2 tbsp butter, melted

Optional Toppings

- [ ] Fresh cilantro, chopped
- [ ] Sour cream dollop
- [ ] Sliced jalapeños

Instructions

1. Preheat the oven to 375°F (190°C).
2. In a skillet over medium heat, brown the ground beef; drain excess fat.
3. Stir in the taco seasoning, lime juice, and honey; cook another 2 minutes until fragrant.
4. Unroll the crescent dough and separate into 8 triangles; place on a baking sheet.
5. Spread a thin layer of the seasoned beef onto each triangle, leaving a small border.
6. Top with shredded cheese, red onion, and bell pepper.
7. Fold the edges over the filling, pinching to seal, and brush with melted butter.
8. Bake for 12-15 minutes, until golden brown.
9. Garnish with cilantro, a dollop of sour cream, and jalapeños if desired; serve warm.

Nutrition per serving

380 kcal	18 g	28 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier kick, add a pinch of cayenne to the taco seasoning.
- For extra crispness, place the pizza on a pre-heated baking stone.
- Feel free to double the recipe for a larger gathering.