

Treasure Barrel

Crescent Roll Taco Pizza

Crispy crescent roll crust, seasoned taco meat, melted cheese, and bright veggies all in one easy bake.

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Mexican-American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 tube refrigerated crescent roll dough
- [ ] 1/2 lb ground beef (or lamb substitute)
- [ ] 2 tbsp taco seasoning
- [ ] 1 cup shredded cheddar cheese
- [ ] 1/2 cup diced red onion
- [ ] 1/2 cup diced bell pepper
- [ ] 1/4 cup chopped fresh cilantro
- [ ] 1 tbsp lime juice
- [ ] Salt and pepper to taste

Optional Toppings

- [ ] Sliced jalapeños
- [ ] Diced avocado
- [ ] Sour cream drizzle

Instructions

1. Preheat the oven to 425°F (220°C). Unroll the crescent roll dough onto a parchment-lined baking sheet, forming a single 12-inch circle; gently press the seams together.
2. In a skillet over medium heat, crumble the ground meat, add the taco seasoning, and cook until browned, about 5-7 minutes; drain excess fat.
3. Spread the seasoned meat evenly over the dough, then scatter the diced onion and bell pepper. Sprinkle the shredded cheddar over the top.
4. Bake for 12-15 minutes, or until the crust is golden and the cheese is bubbly. Remove from oven, squeeze lime juice over the surface, and garnish with fresh cilantro and any optional toppings.
5. Slice into wedges, serve hot, and enjoy the warm, comforting blend of flavors.

Nutrition per serving

420 kcal	25 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If using a turkey ham substitute, slice thinly and add after baking to keep it tender.
- For extra crispness, brush the crust edges with melted butter before baking.
- Feel free to swap cheddar for a Mexican blend of cheese for added depth.