



Easy Grilled Nacho Pizzas



Prep	Total	Ingredients	Servings
20 MIN	20 MIN	7	4

Ingredients

- 1** can (11 oz) Pillsbury™ refrigerated thin pizza crust
- 1/4** cup spicy bean dip
- 1** cup refrigerated taco sauce with seasoned ground beef (from 18-oz container)
- 1** can (4.5 oz) Old El Paso™ chopped green chiles
- 1** medium tomato, chopped (1/2 cup)
- 1/4** cup sliced green onions (4 medium)
- 1** cup finely shredded Cheddar cheese (4 oz)

Steps

- 1** Heat gas or charcoal grill to medium heat. Cut 14 x 14-inch piece of heavy duty foil; spray foil with cooking spray. Place dough on foil; starting at center press dough to 12-inch round. Place dough on grill, foil side down. Cook, uncovered, 3 minutes or until bottom of crust is light golden brown. Remove from grill.
- 2** Using wide spatula, flip crust over onto foil so uncooked side is down. Spread bean dip over crust; spoon ground beef mixture evenly over dip. Sprinkle with chiles, tomatoes, onions and cheese.
- 3** Place pizza onto grill, foil side down. Cook, covered, an additional 3 to 4 minutes or until crust is golden brown and cheese begins to melt. Serve with guacamole and sour cream.

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