

Baked Taco Pinwheels



Ingredients:

½ tbsp Olive oil
½ lb ground Beef
2 tbsp Taco seasoning
¼ cup chunky Tomato Salsa
2 tbsp Water
Pizza dough
1 cup shredded Mexican Blend Cheese

Directions:

Preheat oven to 400° .
Line a baking sheet with parchment paper or grease it with cooking spray; set aside.
Heat up the olive oil in a skillet set over medium-high heat.
To the skillet add the ground beef and cook the beef until no longer pink.
Make sure to finely break up the meat while cooking, the smaller the ground beef pieces, the easier it will be to roll up the pizza dough.
Sprinkle the taco seasoning over the meat and add tomato salsa and water; continue to cook for 3 minutes.
Remove from heat and set aside.
Roll out the pizza dough into a rectangle.
Use your hands and fingers to press it out.
Sprinkle the prepared taco meat evenly over the pizza dough.
Add the cheese on top.
Roll dough tightly into a roll.
Make sure the dough is chilled - if it's room temperature, or close to it, it will be harder to roll it up without tearing.
Cut the dough into about 1" thick pinwheels.
Transfer pinwheels to previously prepared baking sheet.
Bake for 10 to 12 minutes, or until golden brown.
Remove from oven and let cool for a couple minutes.
Serve.