

Zucchini Bread Recipes

Crescent Roll Taco Pizza – Quick & Easy

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 1 tube refrigerated crescent roll dough
- [ ] 1/2 lb ground beef (or turkey)
- [ ] 2 tbsp taco seasoning
- [ ] 1 cup shredded cheddar cheese
- [ ] 1/2 cup diced tomatoes
- [ ] 1/2 cup shredded lettuce
- [ ] 1 tbsp lime juice
- [ ] 1 tsp honey
- [ ] 1 tbsp butter, melted

Optional Toppings

- [ ] Sliced black olives
- [ ] Chopped cilantro
- [ ] Sour cream dollop

Instructions

1. Preheat the oven to 375°F (190°C). Unroll the crescent dough and press it together into a single 12-inch circle on a parchment sheet.



2. Brush the dough edges with melted butter, then bake for 6-8 minutes until lightly golden.



3. While the crust bakes, brown the ground beef in a skillet, drain excess fat, and stir in the taco seasoning; cook for another 2 minutes.



4. Remove the crust, spread a thin layer of honey-lime drizzle, top with seasoned meat, then sprinkle cheese evenly.



5 Return to the oven for 4-5 minutes, until the cheese melts. Add fresh lettuce, tomatoes, and any optional toppings just before serving.



Nutrition per serving

420 kcal	22 g	35 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not overload with sauce; a thin layer keeps the crust crisp.
- If using turkey, add an extra pinch of cumin for depth.
- Serve immediately for the best texture contrast.