

Chili Pizza

Recipe By Rivky Kleiman



Cooking and Prep:  1 h

Serves:  6

Contains:  

Preference: Meat

For all you meat lovers... A fun way to have your pizza and eat meat, too.

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Ingredients (14)

Main ingredients

- 1 prebaked parve pizza crust (I used a rectangular crust)
- 1 tablespoon **Bartenura Olive Oil**
- 1 large onion, diced
- 3–4 cloves garlic, crushed, or 3–4 cubes **Gefen Frozen Garlic**
- 1 pound (1/2 kilogram) ground beef
- 1 (6-oz./170-g.) can **Gefen Tomato Paste**
- 2 tablespoons cider vinegar

- 2 tablespoons chili powder
 - 1 teaspoon cumin
 - 1 teaspoon oregano
 - 1 teaspoon salt
 - 1/4 teaspoon black pepper
 - 1 (15-oz./425-g.) can red kidney beans, drained
 - sweet chili sauce (*optional*), for drizzling
-

Start Cooking

Prepare the Pizza

1. Heat olive oil in a large frying pan over medium heat. Add onion and sauté for three minutes, stirring. Add garlic, beef, tomato paste, vinegar, and spices and cook for 15 minutes, stirring occasionally.
2. Meanwhile, preheat oven to 400 degrees Fahrenheit. Add beans to the frying pan and continue to cook on medium-low for an additional 10 minutes.
3. Place pizza crust on a baking sheet lined with Gefen Easy Baking Parchment Paper. Spread chili mixture evenly over the crust. Drizzle with sweet chili sauce if you like a mild extra kick.
4. Bake for 15 minutes. Slice and serve plain, or with guacamole or tomato salsa. You can also top with fresh chopped vegetables.

Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis