



Air Fryer Mexican Pizza

Servings: 2

Ingredients:

- 1 large whole grain tortilla
- ½ cup refried beans, fat free
- ½ cup ground turkey with taco seasoning
- ½ cup shredded cheddar cheese

Pizza toppings

- ½ cup chunky salsa
- ¼ cup tomatoes
- 2 tbsp black olives
- 1 tbsp sour cream
- ¼ cup lettuce

Directions:

1. Take out trays, preheat the air fryer to 350 degrees. Spray air fryer tray with pam cooking spray, place 1 tortilla on the sprayed tray.
2. Place a skillet over medium high heat. Add the ground turkey and cook until browned, about 5-7 minutes. Drain any fat. Add taco seasoning.
3. Use a knife to spread the refried beans on the tortilla.
4. Spread ½ cup cooked ground turkey on top of refried beans. Add the cheese on top of the ground turkey.
5. Slide into the air fryer and cook for 6-8 minutes or until the cheese is melted. Take the tray out with the potholder, slide the Mexican pizza on the plate and add your pizza toppings.