

Air Fryer Mexican Pizza

Ingredients:

- corn Tortillas
- Oil, vegetable
- refried beans
- taco meat (beef or turkey)
- salsa
- shredded cheese
- sour cream
- diced tomatoes
- sliced olives
- sliced green onions

Directions:

1. Preheat to air fryer to 400 for at least 5 minutes
2. Brush your corn tortillas with oil (you can omit oil if you want to cut even more calories). Place your tortillas in your air fryer oil side up. Air fry in a preheated machine for 3-5 minutes.
3. Once the tortillas are out of the air fryer, cover the tops of them with the following ingredients in order: refried beans, taco meat, salsa, onions, and cheese. Top with a second air fryer tortilla and sprinkle with cheese.
4. Get the Mexican Pizza back into the air fryer for 2 minutes to melt cheese.
5. Top with diced tomatoes, sour cream, and olives.