

Bite Spoon

Crescent Roll Taco Pizza

A fast, cheesy taco-pizza hybrid made with buttery crescent rolls—perfect for a playful snack.

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Mexican-American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 can (8 oz) refrigerated crescent roll dough
- [ ] 1/2 lb ground beef
- [ ] 1 packet taco seasoning
- [ ] 1 cup shredded cheddar cheese
- [ ] 1 tbsp olive oil
- [ ] 1 tsp lime juice

Optional Toppings

- [ ] 2 tbsp sour cream
- [ ] Fresh cilantro, chopped
- [ ] Extra lime wedges

Instructions

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment.
2. In a skillet, heat olive oil over medium heat, add ground beef, and cook until browned.
3. Stir in taco seasoning and lime juice; simmer for 2 minutes, then set aside.
4. Unroll the crescent dough, separate triangles, and place on the prepared sheet.
5. Top each triangle with a spoonful of seasoned beef, then sprinkle cheddar cheese.
6. Bake for 12-15 minutes, until the dough is golden and cheese is melted.
7. Remove from oven, drizzle with sour cream if desired, and garnish with cilantro.

Nutrition per serving

380 kcal	20 g	32 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crunch, brush the dough edges with melted butter before baking.
- If you prefer less heat, reduce the taco seasoning by half.
- A quick squeeze of fresh lime just before serving lifts the flavors.