

FRITOS® Chili Cheese Cloud Pizza

Ingredients

- 8 egg whites, at room temperature
- 2 tbsp cornstarch
- 1 tbsp olive oil
- 8 oz ground beef
- 1 cup canned red kidney beans, drained and rinsed
- 2 tbsp tomato paste
- 1 tbsp chili powder
- 1 cup strained puréed tomatoes (passata)
- 1 cup shredded Tex-Mex cheese blend, divided
- 1 cup grated mozzarella cheese, divided
- 1/2 cup thinly sliced red onion
- 1 small jalapeño pepper, seeded and sliced into thin rounds
- 1 cup Fritos® Chili Cheese Flavored Corn Chips
- 1 scallion, thinly sliced (optional)

How to make it

1. Preheat oven to 350°F. Line large round pizza sheet with parchment paper.
2. In large bowl, using handheld electric mixer, beat egg whites with cornstarch for 5 to 7 minutes or until stiff peaks form. Transfer egg whites mixture to center of prepared pizza sheet and spread into 12-inch round.
3. Bake for 15 to 18 minutes or until light golden brown and set (do not turn off oven).
4. Meanwhile, in large high-sided skillet set over medium heat, add oil. Add beef and cook, stirring occasionally and breaking up beef, for 5 to 8 minutes or until browned. Add kidney beans, tomato paste and chili powder. Cook, stirring frequently, for 2 to 3 minutes or until



PREP
TIME
20 min



COOK
TIME
50 min



TOTAL
TIME
70 min



SERVINGS
4

Made with



Fritos® Chili Cheese Flavored Corn Chips

combined and fragrant. Add strained puréed tomatoes and bring to simmer, stirring occasionally, for 6 to 8 minutes or until thickened.

5. Sprinkle 1/2 cup Tex-Mex cheese and 1/2 cup mozzarella over baked egg whites mixture. Top with beef mixture, remaining Tex-Mex cheese and remaining mozzarella, spreading evenly. Top with onion and jalapeño.
6. Bake for 5 to 8 minutes or until cheeses have melted.
7. Top with FRITOS® Chili Cheese Corn Chips and, if using, scallion.