

Tortilla Pizza

Servings per recipe: 4 Serving size: 1 tortilla pizza

Ingredients

- 4 6-inch flour tortillas **1 cup** sliced mushrooms (optional)
- ¹/₂ red onion (thinly sliced,
 - about ½ cup)
- 1 small green, red, or yellow bell pepper (thinly sliced,
 - about **1 cup**)

- 2 teaspoons minced garlic
- 1 teaspoon vegetable oil
- ¹/₂ cup tomato sauce
- 2 tablespoons grated parmesan cheese
- ½ cup shredded mozzarella cheese

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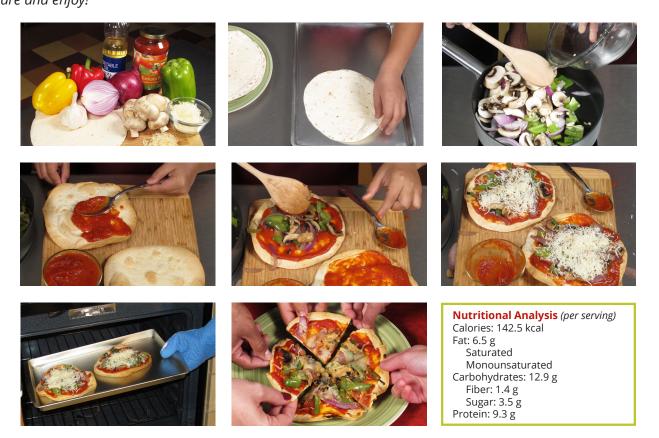
Tools

- 2 baking sheets
- 1 wooden spoon or other stirring implement
- 1 knife
- 1 large skillet
- 1 set of measuring spoons
- 1 set of measuring cups 1 spatula

Directions

Wash hands and make sure utensils and countertops are clean.

- 1. Assemble ingredients and pre-heat oven to 400°F.
- 2. Place tortillas on two large baking sheets. Cook for 5 minutes and flip. Cook for 5 more minutes. Put to the side.
- 3. While tortillas are cooking, slice vegetables.
- 4. Heat oil in large skillet over medium heat. Add vegetables and cook until soft and tender, about 10 minutes. Set aside.
- 5. Spread 2 tablespoons of tomato sauce and a bit of the vegetable mixture onto each tortilla crust.
- 6. Spread 2 tablespoons mozzarella cheese and ½ teaspoon of Parmesan cheese onto each tortilla crust.
- 7. Transfer pizzas to baking sheet. Cook in oven until cheese is melted and edges of tortillas are golden brown, about 10 minutes. Share and enjoy!



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