

Mini Pizza

Tortillas (I like the little ones - corn or flour)

Tomato sauce

Peppers, chopped finely. (I like the small sweet peppers, red, orange and yellow)

Red onion chopped

Grated cheese (I like cheddar but you can use what ever you like)

Spread the tortillas with tomato sauce and top with cheese.

Bake in the oven 350° until the cheese is melted and the tortillas are browning.

Remove the tortillas and top with the chopped peppers & onions.

Put back into the oven and cook until the tortillas are crisp but not burnt.

I love this recipe as it takes very little planning and it quick to prepare. The kids can help with it and it is a good snack for after school. You can spice it up with hot peppers, pepper jack cheese or feta.

Enjoy!

